Establishment: elmonto	TOURDAN	1/1	.52	Show	/	Date:	3-5-1	£		
Address: /// Address:	nont &	/		1/		Score:	dro	2		
Telephone:	1	Type o	of Oper	ration(s):	C Retall	Type of I	nspection:			
Owner: Charl M. firting	Immon	A Food	Servic	e	□ Mobile	Routine		□ Rein	speci	ion
Person in charge (PIC):	211911111	O Tem	pornry		□ Caterer					
11/1 //		□ Oth			CI Cuterer	O Compla		O Inve		
Institution to	21	le Omi	or 			New Est	lablishment	ОНА	CC	,
Food Protection Management	1	NC	S	Sanita	ry Facilities			IN	TC	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	100	4	25. Sewi	age		5-402, 403, 404	1000		4
FOOD				26. Insec	cts/Rodenis		6-501			4
2. Food and Water from approved source	3-201, 5-101	ME	4	-	l-washing facilities/procedure		2-301, 5-203, 20	4		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205			1
The second secon	1 101 102 103			29. Toile			6-302, 402, 50		-	2
PHF Temperatures Facilities hot & cold holding	3-401, 402, 403		14	-	-washing methods		5-202,6-301		-	1 2
6 PHF Cooked & cooled	3-501		14		age/refuse/outside disposal		5-501,502		-	2
7. Cross contamination	3-301, 302, 304		4	32. Outer	ropenings rides/RodenticideApplication		6-202	_	+	1
B Speiled foods	3-101, 701	-	2		s/Walls/Ceilings		6-202, 501, 7-20	0	-	1
9. Damaged Foods	6-404	2500	1 2	35. Light	-		6-201, 501		+	2
10. PHF Thawing	3-501	-	2	36. Ventil	THE RESERVE OF THE PARTY OF THE		6-202,6-303 4-202,204,6-20	2 304	-	+
11. Food Protection/Storage	3-303, 305, 106, 6-40		2	3	ing Rooms		6-305	4,207	-	ተ
12. Food Handling	3-301, 304		2	Other			0.00			1
13.Food temperature measuring device	4-204, 203, 302		TT	38 Toxic	Materials		7-201,102	198	21	4
Personal Hygienic Practices					ımer Advisory		3-603			2
14. Employee Health	2-201		4		lequirements		3-801	- 1		2
15. Employee Hygiene	2-401, 403		4	4). Confe	rrnance with HACCP Plans		8-201, 202, 203			I
16. Employee Clothing	2-304, 2-402		1.1	42. Premi			6-501			1
Equipment/Utensils	,			43. Living			6-202			1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803			L
18. Equipment/mensils cleaned & sanitized	4-601, 602, 702		4	45. Pels			6-501			1
Food contact surfaces Non-Food contact surfaces	4-202, 501, 701	_	2		il, and Grease Cont	rol	Yes	No	N	I/A
11. Sponges/wiping cloths	4-101, 601	_	2		e Interceptor Inspection				1	
22. Manual/Mechanical ware washing facilities	4-301, 501			Anna anna anna anna	e Interceptor Maintenance Lo	-		-	-	
3. Equipment/utensil storage	3-304, 4-903		1		c Interceptor Signage		_		+	_
4. Single service articles/Reuse	3-304, 4-502, 904		1 1		ring Documentation			-	_	
	3 3011, 4-3021, 304			50. Allerg	en Awareness Compliance	\$90.009(G)	-	100	8	
Item No.	Horgan	M	nh.	his	a lorge	a mo	unt	Oye.		
no dinteres	6	-/		211	10 60 6	///				
redunt proce	2,09	FLICA	1	aria	all	erves				
		1-		1	/ /	7	7	1-		
19 11/2/2	1 1/1	nna	1	1.m	hacat	- but	12	1,		
1996	1 00	FILLER	0	5011	NO (1) -0	May 1	7,11			
SHIFTINA!				***************************************					-	
10000									_	
							x = 100 130+		F 250	
		ACCEPTANCE.								
N = Non-Critical C = Critical	S = Score	Mi	nus 20	Pls (See	Reverse Side)		-			
	_ ~~~	****	1			Reinspectio	on Date:			-
			10	- N						
Number of Critical Violations		Λ	Jul	-arm	400	111	Hofa			
umber of Critical Violations	ntion	$A_{\mathbb{R}}$	JUA Received	-G111	yer	Inspecte	l Hon			

Establishment: Relmond	- Commi	111	16	_	SI	100	Date:	Odo A	er.	25.	20	11/
Address: 170 Belm	ant Stre	es	//		,		Score:				Servine 9	phonelyleses
Telephone:	0	Ty	pe of	Ope	ration(s):	☐ Retall	Type of	Inspection	1;			
Owner: [Land Alectricis	1 Mogram	OF	ood S	Servic	e	□ Mobile	(B) Routh	ne	Ta	Reins	pect	lon
Person in charge (PIC):	2 program	ם ז	[empo	rary		□ Caterer	O Comp			Lnves		
Inspector: ///// m Ha			Other			Calcier			_			
Hispector William 7/01	$\alpha \nu$	4	Julei				U New E	stablishme	ուլս	HAC	CE	
Food Protection Management	T	N	CI	S	Sanita	ry Facilities		7		IN	C	Te
i PIC Assigned/Knowledgeable/Duues	2-101, 102	1000		퓌	25 Sew			5-402, 403.	AUL1	Library.	-	S
FOOD		-				cts/Rodents		6-501		100	\vdash	1
2 Food and Water (ross approved source	3-201, 5-101			4		d-washing facilities/proced	nea	2-301,5-20	, 204	186	\vdash	4
3. Food Labeling / containers	3-302, 602			1	28. Plun	ibing		5-201, 205				T
FOOD PROTECTION					29. Toile	t Rooms		6-302, 402,	501			2
4 PHF Temperatures	3-401, 402, 403			4	30. Hand	l-washing methods		5-202, 6-301				2
5 Facilities hot & cold holding	3-501			4	31. Garb	age/refuse/ourside disposal		5-501,502				2
6. PHF Cooked & cooled	3-501	Mark.		4	-	ropenings		6-202				I
7 Cross contamination	3-301, 302, 304			4	-	cides/RodenticideApplicati	on	6-202, 501.	-206			L
8 Spailed foods	3-101, 701	EXT.		2	-	s/Walts/Ceilings		6-201,501				2
9. Damaged Foods	6-404	_	\vdash	2	35. Light		-	6-202,6-303				1
10. PHF Thawing	3-501		_	2	36. Venti			4-202,204,6	-202, 304			1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-		2		ring Rooms		6-305				1
12. Food Handling 13.Food temperature measuring device	3-301, 304		-	2	Other					-	,	,
Personal Hygienic Practices	4-204, 203, 302					Mutenals		7-201,102		188	_	4
	[2,20]					unerAdvisory		3-603		ME	<u> </u>	2
14. Employee Health	2-201		-+	4		Requirements ormance with HACCF Plan		3-801		1000	<u> </u>	2.
15. Employee Hygiene 16. Employee Clothing	2-304, 2-402		-+	4	12. Prem		5	8-201,202,2	03	-	_	1
Equipment/Utensils	2-304, 2-402			<u>. </u>	43. Livin			6-501				1
17. Sanitation Methods	4-702,703	Shire!	- 1	77	44. Lines			4-801,802,8	02	-		1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	300	-	4	45. Pets		·	6-501	03	-	-	1
19. Food contact surfaces	4-202, 501, 701		-	2	-	il, and Grease Co	ntral	Ye	e.	No	N.	I/A
20. Non-Food contact surfaces	4-101, 601	7		2		e Interceptor Inspection	ittioi	10	3	-	1	IPK
21. Sponges/wiping cloths	4-101, 901			T		e Interceptor Maintenance	OP.		- 1			
22. Manual/Mechanical ware washing facilities	4-301, 501				-	e Interceptor Signage			-	*********		-
23. Equipment/utensil storage	3-304, 4-903			L	-	ering Documentation			\neg			
24. Single service articles/Rause	3-304, 4-502, 904					gen Awureness Compliane	e 890.009 G	V	100	(T. 12)		
Item No.						genzan menera composition	1 124.405.01				L	
I Late han catch as I the first Many play	tralle F Char aught	C) cho	2 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1 /	S)	The d	Stores de	soy =	here ne	a,	P	,	
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		(The	Re	21	Reverse Side)	L	tion Date:_	Z Y			

# of Seats	FOOD ESTA	BLI	SHI	MEN	IT INSP	ECTION REPO	DRT	Page_		∠of	<u> </u>	
Establishment:	wint	Hi	2 1	/-	Chan	/	Date:	1-25-0	20	1£		
Address: 199 Market	77	J	10		Empli Charles	Completion of the Completion o	Score:			9		
Telephone:		Ty	pe of	Ope	ration(s):	□ Retail	Type of	Inspection:				_
Owner: (km/ 1/ John Lal!	11 2-1	Ø1 F	hoof	Service	Р	□ Mobile	& Routin		O Re	1	أأفمم	-
Person in charge (PIC):	program	11.		orary			4		-		-	-
KIMUNE.	400	-		-		□ Caterer	☐ Compl		O In	-		
Inspector: Alifum Han	21/	Jud	Other			- AND II	O New E	stablishment	DH	A C	CP	
Food Protection Management	1	IN	C	S	Sanita	ry Facilities		T	T	N	C	S
l PIC Assigned/Knowledgeable/Duties	2 101, 102	100		1	25 Sewa			5-402, 403, 40		SCO		4
FOOD					26 Insec	us/Rodenu		6-501				4
2. Food and Water from approved source	3-201, 5-101			4	27. Hand	l-washing facilities/procedur	¢s .	2-301,5-203, 20	74			4
3. Food Labeling / containers	3-302, 602			1	28. Plum			5-201, 205		_		1
FOOD PROTECTION	12 401 4152 403	15	_	1	29. Toile			6-302, 402, 50	1	-		2
4 PHF Temperatures 5 Facilities hot & cold holding	3-401, 402, 403 1 501			4	-	-washing methods		5-202,6-301	-	-	-	2
6 PHF Cooked & cooled	3-501	100	-	4	31. Garbi	age/refuse/outside disposal		5-501,502 6-202				2
7 Cross contamination	3-301, 302, 304			4	-	opennys rides/RodenticideApplicatio	D.	6-202, 501, 7-20	6			+
8 Spoiled foods	3-101, 701			2		s/Walls/Ceilings		6-201, 501		-		2
9. Damaged Foods	6-404			2	35. Light			6-202,6-303	-	-		1
10. PHF Thawing	3-501			2	36. Venti			4-202, 204, 6-20	2.304	\forall		1
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ing Rooms		6-305				1
12. Food Handling	3-301, 304			2	Other					-		
13.Food temperature measuring device	4-204, 203, 302	Ll		1	38 Toxic	Materials		7-201, 102				4
Personal Hygienic Practices	·					umerAds wary		5-603				2
14 Employee Health	1 201			4		Cequirements		3-801				2
15. Employee Hygiene	2-401, 403		-	4	1	rmance with HACCP Plans		8-201,202,203	_	-	_	E
to. Employee Clothing Equipment/Utensils	2-304, 2-402				42. Premi			6-501	-	-		
17. Saujuation Methods	1 200 202	0.204			43. Living			6-202	-	+	-	4
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	3		4	44. Linen			4-801,602,803	-	-	-	-
19. Food contact surfaces	4-202, 501, 701	A COLUMN	-	2		il, and Grease Con	deal	6-501 Yes	N		N/	//
20. Non-Food contact surfaces	4-101, 601		_	2	1	eInterceptor Inspection	ILI OI	103	7	1	141	A
21. Sponges/wiping cloths	4-101, 901		\rightarrow	1		e Interceptor Maintenance L	ner .	_	-	-		
22. Manual/Mechanical ware washing facilities	4-301, 501			ī		e Interceptor Signage	-0		+	-		
23.Equipment/utensil storage	3-304, 4-903			ı		ring Documentation				\exists	-	
24. Single service articles/Reusa	3-304, 4-502, 904			1		gen Awareness Compliance	\$90.009(G)		100	Wal.	-	
Item No.	//	-					, , , , , , ,	-	-		-	
	Man)	97	7	<i>p</i>	7 /							
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		4	Min	ius 20	Pts. (Sen	Reverse Side)	CI	tion Ditie: /	la	.,		

# of Seats	FOOD ESTAI	BLIS	HMEN	T INSP	ECTION REPO	at .	Page_		of _	/
Establishment: Rundical	A Hick		2/20	7/		Date:	7/1	- 16	1	718
Address: 100	1 /1/9/17	-14	2/100	/		Score:	TO DOY	750	all	20
Telephone:	COOTSI	Type	of Oper	ation(s):	Retail		nspection:	2	2	
Owner: (Leaf Malas)			od Servic							
300001 10071 1770	V Magnin				□ Mobile	AV Routine		☐ Rei		
Person in charge (PIC):			mporary		□ Caterer	O Compla	int	☐ Inve	stigat	ion
Inspector: William Hos	all	O Otl	her			O New Est	abilshment	OHA	CCI	[P
Food Protection Management		N	CS	Sanita	ry Facilities			N	C	Ts
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	46	4	25 Sewa	ig¢		5-402, 403, 404			4
FOOD		Andrews .			ts/Rodents		6-501		_	4
2 Food and Water from approved source 3. Food Labeling / containers	3-201, 5-101 3-302, 602	100000			l-washing facilities/procedures		2-301,5-203,20	1	-	4
FOOD PROTECTION	3-302, 002			28. Plum 29. Toile	***		5-201, 205		+	1
4 PHF Temperatures	3 401, 402, 403			Martin remains to one	- washing methods		5-202,6-301	+	+	2
5. Facilities hot & cold holding	3-501		-	P-SEVENDARDON	refuse/outside disposal		5-501,502		+	2
6. PHF Cooked & cooled	3-501		14	32 Outer			6-202		+	† î
7. Cross contamunation	3-301, 302, 304		4	-	des/RodenticideApplication		6-202, 501, 7-20	6	+	ti
8. Spoiled foods	3-101, 701		2	Name and a second	s/Walls/Ceilings		6-201, 501	*	1	2
9. Damaged Foods	6-404		2	35. Lighti			6-202.6-303	-	1	1
10. PHF Thawing	3-501		2	36. Ventil			4-202, 204, 6-20	2.304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress			6-305	-	1	ti
12. Food Handling	3-301, 304		2	Other						1
13.Food temperature measuring device	4-204, 203, 302		T	38 Toxic	Materials		7-201, (0)	100		4
Personal Hygienic Practices				39. Consu	imerAdvisory		3-603		-	2
14. Employee Health	2-201		4		Requirements		3-801	251		2
15. Employee Hygiene	2-401, 403		4	41. Confo	mance with HACCP Plans		8-201, 202, 203			Ti
16. Employee Clothing	2-304, 2-402			42 Premi	ses		6-501			T
Equipment/Utensits				43 Living	Artas		6-202			L
17. Sanitation Methods	4-702, 703	200	4	44. Linen			4-801.802.803			I
18. Fourpment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501		П	T
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Contr	ol	Yes	No	N	I/A
20. Non-Food contact surfaces	4-101, 601		2	46. Grease	eInterceptor Inspection			V		
21. Sponges/wiping cloths	4-101, 901			47. Grease	eIntenceptor Maintenance Log					
22. Manual/Mechanical ware washing facilities	4-301, 501		1	48. Grease	e Interceptor Signage					
23. Equipment/utensil storage	3-304, 4-903		1	49. Rende	ring Documentation					
24. Single service articles/Reuse	3-304, 4-502, 904		1	50. Allerg	en Awareness Compliance	90.009(G)	V		M	
Item No.	under o	dem	110,91	1	of Mics	CH9	Ci'l	lisg		
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		4	linus 20	Pts. (Sce	Reverse Side)	Reinspection August Inspecte	lete			

# of Seats	FOOD ESTAI	3LI	SHI	MEN	IT INSP	ECTION REPO	RT	Pag	ge	<u>/</u> 0	f	
Establishment: Buculca	1 19	Tr	11		- 1		Date:	1-25	7	29	18	
Address: 132	1 54		N-		C-100		Score:	110	.0%	221	V.	
Telephone:	A flationing before	Tyr	oe of	Oper	ration(s):	Retail	Type of I	rispection	M-			-
Owner: 5 / / /// /	0			Servic		□ Mobile					-	
SUNAN I VITTITIAN	Trigam	10	11-11-1				Ojjiloutine		_	Reins	-	-
Person in charge (PIC):		_		orary		C Caterer	Compli	int	01	nves	llgati	on
Inspector: Milliam Ho.	ran	00)ther				□ New Es	tablishme	nt 🔾 🛚	HAC	CP	
Food Protection Management	1	N	C	5	Sanita	ry Facilities				N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	(Nat)		4	25 Sewa	ığe		5-402, 403,	404			4
FOOD	.,	**********				u/Rodents		6-501				4
2. Food and Water frem approved source	3-201, 5-101	100		4	27 Hand	l-washing facilities/procedure	us.	2-301.5-203	, 204	333		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			_1]	28. Plum	bing		5-201, 205				1
	Ta 101 100 100 1	Contract of	_		29. Toile			6-302, 402,	-	-	_	2
4 PHF Temperatures 5 Facilities hot & cold holding	3-401, 402, 403		\vdash	4		-washing methods		5-202,6-301		-	_	2
6 PHF Cooked & cooled	3-501		\vdash	4		tge/refuse/outside disposal		5-501,502		-	_	2
7 Cross contamination	3-301, 302, 304	1		4	32. Outer	openings rides/RodenticideApplication		6-202	7,206	-		-
8 Spoiled foods	3-101, 701			2		s/Walls/Ceilings	1	6-201, 501	-200	-	-	2
9. Damaged Foods	6-404			2	35. Light			6-202,6-303		-		Ť
10. PHF Thowing	3-501			2	36. Ventil			4-202,204,6		1		Η
11, Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ing Rooms		6-305				
12. Food Handling	3-301, 304			2	Other					-	-	
13.Food temperature measuring device	4-204, 203, 302			1	38 Toxic	Materials		7-201, 102	31-17-20	9960		4
Personal Hygienic Practices					39. Const	ımer Advisory		3-603		Will.		2
14. Employee Health	2-201	邈		4,	40, HSPI	Requirements		3-8()1				2
15. Employee Hygiene	2-401, 403	110		4	41. Confe	mance with HACCP Plans		8-201, 202. 2	03			1
16. Employee Clothing	2-304, 2-402		_1	11	12. Premi			6-501				1
Equipment/Utensils		Column I	-	1	43 Living			6-202		_		1
17 Sanitation Methods	4-702, 703		-	d,	44. Lincn			4-801, B02, B	03	-		1
18. Equipment/utensils cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702	2918	-	4	45. Pets			6-501		1		1
20. Non-Food contact surfaces	4-202, 501, 701	-	-	2		II, and Grease Con	trol	Ye	25	No	I.N	/A
21. Sponges/wiping cloths	4-101, 901	-		1	-	eInterceptor Inspection			1		-	
22. Manual/Mechanical ware washing facilities	4-301, 501		+	-	-	e Interceptor Maintenance Le e Interceptor Signage	g		_		├	
23.Equipment/utensil storage	3-304, 4-903	-	\dashv	$\dot{\tau}$		ering Documentation	***************************************				-	
24. Single service articles/Reuse	3-304, 4-502, 904	-		i			kwa pana // s	-		CAS.	-	
Item No.					DO. Milety	genAwareness Compliance	psu.uus(Cr)		_12			
Ab und	fuith		/ / /	10/ 25/-	VA VAŠI	, F.a						The second secon
N = Non Cuttion! C. Cutt			NA*		DAG (C					******		
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		Ü	24	ius 20	. 2	Reverse Side)	Reinspecti	201	la		_	

Establishment: Burweap	1 Midde	La	R	bua			Date:	to be	1/	f	20	10
Address: 135 Kil	carnat.	V					Score:	mi	2	, 0		
Telephone:		Ty	pe of	Орег	ation(s):	C Retail	Type of	Inspection	n:			
Owner: Charl M. forting	1 Karam	Ø E	Food !	Service		☐ Mobile	Ø Routin			Reins	nect	ion
Person in charge (P(C):	2 reguin	01	Гептра	OFOEV		□ Caterer	C) Compl		-	inves		
Inspector: ////nm #			Other			a caldid			-			_
inspector. Willam Ho	rad	100	Julei				LI New E	stablishme	nt U	HAC	CCE	,
Food Protection Management		N	C	S	Sanita	ry Facilities		T		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4	25 Sewe	ige		5-402, 403,	, 404	15100		4
FOOD		,	,	-	26 Insec	u/Rodents		6-501		100	L	4
2. Food and Water from approved source	3-201, 5-10?	100		4	27. Hand	l-washing facilities/procedu	rcs	2-301.5-200	3, 204	1		4
3. Food Labeling / containers	3-302, 602				28. Plum	****		5-201, 205	-		_	1
FOOD PROTECTION		-	·	-	29. Toile	г Роолья		6-302, 402	, 501		_	2
4. PHF Temperatures	3-401, 402, 403		_	4	and the second	-washing methods		5-202,6-30	1	_	_	2
5 Facilities hot & cold halding	3-501	温	_	4	-	age/refuse/outside disposal		5-501,502		_	_	2
6. PHF Cooked & cooled	3-501		\vdash	4	32. Outer			6-202		-	_	1
7. Cross contamination	3-301, 302, 304	190	\vdash	4		rides/RodenticideApplicati	pu	6-202, 501.	7-206	-	_	1
8. Spoiled foods	3-101.701			2		wells/Ceilings		6-201,501		-		2
9. Damaged Foods	6-404			2	35. Light	The second section is a second second second second		6-202,6-303		-	ļ	1
10. PHF Thawing 11. Food Protection/Storage	3-501			2	36. Venti			4-202,204,6	5-202.30	1	-	1
12. Food Handling	3-303, 305, 306, 6-40	-	-	2		ing Rooms		6-305			<u></u>	1
3. Food temperature measuring device	3-301, 304	_	-	2	Other			7		-	-	_
Personal Hygienic Practices	4-204, 203, 302	_			38. Toxic			7-201,102		100		4
	T	1000	1			amerAd risery		3-603		- 18%	<u> </u>	2
14. Employee Health	2-201		-	4		Requirements ormance with HACCPPIans		3-801	302	2010	-	:2
15. Employee Hygiene 6. Employee Clothing	2-401, 403 2-304, 2-402		-	4	42. Premi			8-201,202.2	203	+	-	
Equipment/Utensils	12-304, 2-402				43. Livin			6-501		+		1
17. Sanitation Methods	4-702. 703	-	П	4	44. Linen			4-801,802,6	101	-	-	1
18. Equipment/utensuls cleaned & sanitized	4-601, 602, 702		-	4	45. Peta			6-501	303	-	-	+
9. Food contact surfaces	4-202, 501, 701	-	-	2	Limited Street, Street	il, and Grease Co.	ntrol	Y6	0.00	No	N.	/A
0. Non-Food contact surfaces	4-101, 601		\vdash	2	Contract of the Contract of th	a Interceptor Inspection	iittoi		-5	110	1	IM
11. Sponges/wiping cloths	4-101, 901			1		e Interceptor Maintenance I	OF	_			1	
2. Manual/Mechanical ware washing facilities	4-301, 501			1	Marine and the Control of the Contro	e Interceptor Signage	AUG.			-	+	
3.Equipment/utensil storage	3-304, 4-903			1	The second second second second	ering Documentation					1	
4. Single service articles/Reuse	3-304, 4-502, 904			1		gen Awareness Compliane	e \$90.009(G)	-	8		1	
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Number of Critical Violations ______ These items require IMMEDIATE attention

Address: Sale Buy Telephone: Owner: (Ann Al Arch	1 10/		9/10/1	1.1		Date: /	1 11 11	1/2		
Telephone:		C	Johnson	-		Score:		d		-
	CATCORT.	Tima	of One	ration(s):	I = 2		100 11			
					□ Retail	Type of Ir	rspection:			
- GUUL IVVIII	W Magner	□ Foo	d Service	e	☐ Mobile	Routine		□ Reins	pect	OD
Person in charge (PIC):	10	☐ Tem	рогату		Caterer Caterer	O Complai	int	☐ Inves	tlent	on
Inspector: William An	Trail	Oth.	er			□ New Est	ablishment	DHAC		-
Food Protection Management		NC		Caulto	ry Facilities			1 67		
I PIC Assigned/Knowledgeable/Duties	2-101, 102	10000		25 Sewa			5-402, 403, 404	N	C	S
FOOD		learne.			Ls/Roden:s		6-501	- 89	-	4
2. Food and Water from approved source	3-201, 5-101	(COLUMN)	14		washing fabilities/procedures		2-301.5-203.20-		\vdash	1
3. Food Labeling / containers	3-302, 602			28. Plum			5-201, 205	Tittage	\vdash	
FOOD PROTECTION				29. Toile			6-302, 402, 501			2
4 PHF Temperatures	3 401, 402, 403		4	30. Hand	-washing methods		5-202,6-301		<u> </u>	2
5 Facilities hot & cold helding	1.501		a	31. Garb.	age/refuse/outside disposal		5-501,502			2
6 PHF Cooked & cooled	1-50	100	4	32. Outer			6-202			i
7 Cross contamination	3-301, 302, 304	100	4	33. Pestio	ides/RodenticideApplication		6-202, 501.7-208	5		1
8. Spailed foods	3-101, 701		2		s/Walls/Ceilings		6-201, 501			2
9. Damaged Foods	6-40-4		2	35. Light	ing		6-202,6-303			ī
10. PHF Thawing	3-501		2	36. Venti	ation		4-202, 204, 6-202	.304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305			1
12. Food Handling	3-301, 304		2	Other		1071001700				
3.Food temperature measuring device	4-204, 203, 302			38. Toxic	Macrials	1	7-201,102	333		4
Personal Hygienic Practices				39. Cons	umerAdvisory		3-603	000		2
14 Employee Health	2 201		4	40. HSPI	Requirements		3-8())			2
15 Employee Hygiene	2-401, 403		4	41. Confe	ormance with HACCPPlans		8-201, 202, 203			1
16. Employee Clothing	2-304, 2-402			12. Premi	ses	1	6-501			1
Equipment/Utensils	T			43. Livin			5-202			1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803			1
18. Equipment/utensils cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702	1293	4	45. Peta			6-501			1
20. Non-Food contact surfaces	4-202, 501, 701		2		il, and Grease Contr	ol lo	Yes	No	N	/A
21. Spanges/wiping cloths	4-101, 601		2	-	eInterceptor Inspection		-	-		
22. Manual/Mechanical ware washing facilities	4-101, 901		1	Programme streets movement	e Interceptor Maintenance Log			L		_
3.Equipment/utensil storage	3-304, 4-903		++		eInterceptorSignage			-	_	_
24. Single service articles/Reuse	3-304, 4-502, 904		1	_	ring Documentation				_	_
	31304, 41302, 904		Ц_	SO. Aller	genAwarenessCompliance	90.009(G)	1			_
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Number of Critical Violations		X	111	61, X	Dunn Ol	11	1 111	f-		
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Establishment: Backle	nt, F	20	51	hin	/	Date:	11/2.	121	2	11
Address: Rumica	- / //	1		pellet		Score:	resil 1	910%	de	118
Telephone:	17	Туре	of Ope	ration(s):	□ Retail		Inspection:	110		
Owner: (6 / 1/ 4 /	17		1 Service		☐ Mobile	Routing		I D. D. d		41
Person in charge (PIC)	ul //mgm	h	porary					□ Rel	-	
- Land of the same	1				□ Caterer	C Comple	aint	□ Inv	stiga	tion
Inspector: Milliam	TTOROW	O Othe	er			O New Es	tablishment	OHA	CC	P
Food Protection Management		NIC	ISI	Sanita	ry Facilities		T	Tr	IC	Is
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	100	4	25 Sew	THE RESERVE OF THE PARTY OF THE		5-402, 403, 40	ALCOHOL STATE	Ť	1
FOOD				26 Inse	cts/Rodents		6-501	- 1		14
2 Food and Water from approved source	3-201, 5-101	6000	4	27 Hans	d washingfacilities/procedure	.\$	2-301,5-203, 20	14		4
3. Food Labeling / containers	3-302, 602		1	28. Plum	nbing		5-201, 205			1
FOOD PROTECTION	-		-	29 Toile	t Roonis		6-302, 402, 50	1		2
4 PHF Temperatures	3-401, 402, 403	100	-	The state of the s	l-washing methods		5-202,6-301			2
5. Facilities hat & cold holding	3-501		4		age/refuse/outside disposal		5-501,502			2
6 PHF Cooked & cooled	3-501	200	-1	32. Oute	_ 		6-202		-	1
7. Cross contamination	3-301, 302, 304	303	4		ides/RodenticideApplication		6-202, 501, 7-20	06	_	1
8 Spoiled foods	3-101, 701		2	-	Walls/Ceilings		6-201, 501		1	2
9. Damaged Foods 1 10. PHF Thawing	6-404		2	35. Light			6-202, 6-303		-	1
11. Food Protection/Storage	3-501		2	36. Venti	-		4-202, 204, 6-20	2,304	-	1
12. Food Handling	3-303, 305, 306, 6-40		2	-	ing Rooms		6-305		-	
13. Food temperature measuring device	4-204, 203, 302	$ \vdash$	2	Other					-	-
Personal Hygienic Practices	4-204, 203, 302		1		Materials		7-201,102	-1	-	4
14. Employee Health	2-201		177		umerAdvisory		3-603		-	2
15. Employee Hygiene	2-401, 403	1582	14	-	Requirements		3-801		-	2
16. Employee Cluthing	2-304, 2-402		1	42. Premi	ormance with HACCP Plans		8-201,202,203			1
Equipment/Utensils	12-304, 2-402		لــــــــــــــــــــــــــــــــــــــ	43. Livin			6-501	<u> </u>		++
17. Sanitation Methods	4-702, 703	100		44. Linen		-	6-202 4-801,802.803		+	╀
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		1	45. Pcts			6-501			1
19. Food contact surfaces	4-202, 501, 701		2		il, and Grease Conf	rol	Yes	No		V/A
20. Non-Food contact surfaces	4-101, 601		2		e Interceptor Inspection	101	100	1.	1	47.68
21. Sponges/wiping cloths	4-101,901				e Interceptor Maintenance Lo			1	+	
22. Manual/Mechanical ware washing facilities	4-301, 501		II		e Interceptor Signage			1	+	
3.Equipment/utensil storage	3-304, 4-903		TI		ring Documentation		_	1	+	
24. Single service articles/Reuse	3-304, 4-502, 904			-	genAwareness Compliance	\$90.009(G)	\forall	1000	19	
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Number of Critical Violations		1	人包	low	20	10	ut	0		
These items require IMMEDIATE atte	ntion	F	Receive			Inspect	ed By	-		

# of Seats	FOOD ESTA	BLISH	HMEN	IT INSP	ECTION REPO	RT	Page_	/	of/	<u></u>
Establishment:	1 12		-	1.	/	Date: //	9-15-0	201	P	
Address:	1/2	g	-56	10000		Score:	120	2011		
Telephone:	cont I	Type	of One	ration(s):	Retall		A [†]			
	, //					Type of In	specuon:	Y		
Owner: Shad Medicinal	mann	L:	d Servic		□ Mobile	Aloutine		□ Rel	nspec	tion
Person in charge (PIC):		□ Ten	рогагу		□ Caterer	O Complai	nt	□ Inv	estiga	tion
Inspector: William Hon	21/	□ Oth	er		3 100 2 100 2 1	O New Est	ablishment	□HA	CC	P
Food Protection Management		NC	C S	Sanita	ry Facilities		The Control	IN	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	經濟	4	25 Sew			5-402, 403, 40-			4
FOOD		-	7 3	Parket State of State	cu/Rodents		6-501	- 8	8_	4
Food and Water from approved source Food Labeling / containers	3-201, 5-101	NO.	4	-	d-washing facilities/procedures		2-301,5-203, 20	ч		4
FOOD PROTECTION	3-302, 602			28. Plun			5-201, 205	-	-	1
4 PHF Temperatures	3-401, 402, 403	1000		29. Toile			5-302, 402, 501		_	2
5 Facilities hot & cold holding	3-501		4	-	l-washing methods age/refuse/outsidedisposal		5-202,6-301		-	2
6. PHF Cooked & cooled	3-501			J2. Oute			5-501,502 5-202	+	-	2
7. Cross contamination	3-301, 302, 304	200			rides/RodenticideApplication		5-202 5-202, 501, 7-20	_		1
8 Spoiled foods	3-101, 701		2		a/Walls/Ceilings		5-201, 501	-	+	2
9. Damaged Foods	6-404		2	35. Light			5-202, 6-303	-	_	11
10. PHF Thawing	3-501		2	36. Venti			-202, 204, 6-20	2.304	+	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		-305		+-	ti
12. Food Handling	3-301, 304		2	Other						
13.Food temperature measuring device	4-204, 203, 302		1	38. Toxic	Materials	17	-201,102	58	100	14
Personal Hygienic Practices			-	39. Cons	unterAdvisory	13	603		1	2
14. Employee Health	2-201	TEX.	4	40. HSPI	Requirements	3	-801	- 1		2
15. Employee Hygiene	2-401, 403		4	41. Confe	rmance with HACCP Plans	6	-201,202,203		1	TT
16. Employee Clothing	2-304, 2-402			42. Premi	İses	6	-501		1-	T
Equipment/Utensils				43. Livin	g Areas	6	-202		1-	ī
17. Sanitation Methods	4-702, 703		4	44. Linen		4	-801,802,803			1
18. Equipmendutensils cleaned & sanitized	4-601, 602, 702	168	4	45. Pcts		6	-50L		-	1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Conta	ol	Yes	No	1	N/A
20. Non-Food contact surfaces	4-101, 601		2	46. Greas	e Interceptor Inspection			1	-	
21. Sponges/wiping cloths	4-101, 901		L	47. Greas	e Interceptor Maintenance Log					
22. Manual/Mechanical ware washing facilities	4-301, 501			48. Greas	e Interceptor Signage					
23. Equipment/utensil storage	3-304, 4-903		I	19. Rende	ering Documentation					
24. Single service unicles/Reuse	3-304, 4-502, 904		1	50. Allery	genAwareness Compliance	90.009(G)	1	100		woulder.
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N = Non-Critical C = Critical	S = Score	M	inus 20	Pts. (See	Reverse Side)	Reinspectio	n Date:	10	<i>p</i>	_
Number of Critical Violations These items require IMMEDIATE atter	ntion		Receive	ed By		Inspected	all to	15		

Establishment:	100	100	1	Silh	101	Date:	1	111	F		
Address: 120 Caration	Zella (Z	Internal		· C/M	G	Score:	1-12	000	$\frac{a}{2}$	-	
Telephone:	21111	Type	of Ope	ration(s):	D Rotali		1	ection:	7		
Owner: (/ / // ///	1./	100	d Servi								
- 1001 11/17/11/11/11	Magan	7. /4	-		☐ Mobile	₩ Rout	ine		□ Rein	spect	lon
Person in charge (PIC)	10	.1	porary		□ Caterer	□ Com	plaint		□ Inves	tigat	ion
Inspector: Alliam	tteran	Oth	eт			□ New	Establ	ishment (AHC	CCI	>
Food Protection Management	1	INIC	S	Sanita	ry Facilities		T		IN	C	Is
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	1986	18	25 Sew			5-40	02, 403, 404	100	1	13
FOOD	-1-61001-000			26 Insco	cts/Rodents		6-50)[100	1	4
2 Food and Water from approved source	3-201, 5 101	198	4	27 Harx	l-washing facilities/proces	lures	2-30	1,5-203, 204			4
3. Food Labeling / containers	3-302, 602			28 Plum	bling		5-20	01, 205		I	
FOOD PROTECTION		No.		29. Toile	t Rooms		6-30	12, 402, 501		_	2
4 PHF Temperatures	3-401, 402, 403	100	1		l-wasting methods		5-20	2,6-301			2
5 Facilities hot & cold holding	3-501		-		age/refuse/outside disposi	ď	-	11,502	-1-	-	2
6 PHF Cooked & cooled 7 Cross contamination	3-301, 302, 304	100	4	32. Outer		-	6-20		-	-	1
8 Speiled foods	3-101, 701	100	1 3		rides/RodenticideApplica	пол	_	72,501,7-206	-	-	1
9. Damaged Foods	6-404	Here	2		s/Walls/Ceilings		-	1,501	-	<u> </u>	2
10. PHF Thawing	3-501	-	2	35. Light 36. Venti				2,6-303 2,204,6-202.	204		1
11. Food Protection/Storage	3-303, 305, 306, 5-40		2		ling Rooms		6-30	*****	304		1
12. Food Handling	3-301, 304		2	Other	NIN TOORIG		10-30	,			1 1
3.Food temperature measuring device	4-204, 203, 302		1	-	Materials		7.20	1,102	1000	1	14
Personal Hygienic Practices					umerAdvisory		3-60		- (8)	-	2
14 Employee Health	2-201	EEE .			Kequirententa		3-80		- 38	-	2
15 Employee Hygiene	2-401, 403	Will.			ormance with HACCP Pla	าง	-	1,202,203		1	T
16. Employee Clothing	2-30-1, 2-402			42. Premi	ites		6-50	L			T
Equipment/Utensils				43 Living	f Areas		6-20	2			1
17 Sanitation Methods	4-702. 703		-1	44. Linen			4-80	1.802,803			1
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702	1400	4	45, Pets			6-50		_		1
9. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Co	ontrol		Yes	No	N	I/A
20. Non-Food contact surfaces	4-101,601		2		e Interceptor Inspection				/		
Sponger/wiping cloths Manual/Mechanical ware washing facilities	4-101, 901		11		e Interce; to: Maintenance	Log					
3. Equipment/otensil storage	4-301, 501 3-304, 4-903		+++		e Interceptor Signage					_	
4. Single service articles/Reuse	-		+	-	ring Documentation			/		_	
2000	3-304, 4-502, 904			50. Aller	geaAwareness Complian	ce 590,009(G)		V_{\perp}		1_	_
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N = Non-Critical $C = Critical$	S = Score	M	inus 20	Pts. (See	Reverse Side)	Reinspe	ction	Sate /	/		
		ch	/	. 1	20. 1.	1	111	1111			-
Number of Critical Violations		19	asi.	ral	runder	11	4	Ma			
These items require IMMEDIATE atte	ention	6	Receive	d By		Inspe	cted B	1			

Establishment:	Ledo.	4	٠,٠	1	011/	Racel	Date:	Annie	1 4	72 -	27/	F
Address: 179 Curb	n heland	150	200	1	-DI-Ciple	wy	Score:	Jugar	IN OP	1	27	£
Telephone:	CARGAIN S,	11	ne of	Ope	ration(s):	□ Retall		of Inspect	0.12		_	
Owner: (/ / A/ /a/			Food !		Maria Caracteria	☐ Mobile						
SCHOOL WITTING	V Hogan	1					Rou			Rein		
Person in charge (PIC):	1	-	remp(Caterer Caterer	□ Com	plaint		Inves	tigati	OD
Inspector: William 17	opar/	100	Other				□ New	Establish	ment C	HAG	CCF	
Food Protection Management		IN	C	S	Sanita	ry Facilities				IN	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	1000		A	25 5EA			5-402, 4	103, 494	1000		4
FOOD		_			26 Inse	cts/Rodents		6 501		100		4
2. Food and Water from approved source	3-201, 5-101	SEC.		4		d-washing facilities/procial	Jul.2		-203, 234	180		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			Ш	28. Plun			5-201, 2		_	1	1
The state of the s	T	Name of Street	1		-	et Rooms			102, 501	_	_	2
PHF Temperatures Facilities hot & cold holding	3-401, 402, 403	1000	\vdash	4		d-washing methods		5-202.6		-	1	2
6. PHF Cooked & cooled	3-501	1000	\vdash	44	-	ouge/refuse/outside disposa		5-501,5	02	-	-	2
7. Cross contamination	3-501	100	\vdash	4		eropenings	da	6-202	01 7 104	-	-	1
8. Spoiled foods	3-301, 302, 304		-	2	_	cides/RodenticideApplicat rs/Walls/Ceilings	NOR		01,7-206	-		1
9. Damaged Foods	3-101, 701	-	-	2	35. Ligh			6-201, 5		-	-	2
10. PHF Thowing	3-501		1	2	36. Venti				.303 04,6-202,3	M	-	+
11. Food Protection/Storage	3-303, 305, 306, 6-40			2		sing Rooms		6-305	04,05202,3	04	-	1
12. Food Handling	3-301, 304			2	Other	ANI ROOMS		10-300	-		_	1
13. Food temperature measuring device	4-204, 203, 302			1		с Materials		7-201, 10	>>	THE	1	4
Personal Hygienic Practices					1	unierAdvisory		3-603	14	700	-	2
14. Employee Health	2-201	1988		4		Requirements		3-603			\vdash	2
15. Employee Hygiene	2-401, 403			4	-	ormance with HACCP Plan	13	8-201,20	72, 203	-	-	Ť
16. Employee Clothing	2-304, 2-402				42. Prem			6-501				
Equipment/Utensils				-	43. Livin	ig Areas		5-202				ì
17 Senitation Methods	4-702, 705			4	44. Liner			4-801,80	72,803			ī
18. Enurmentiatensils cleaned & unjured	4-601, 602, 702			4	45. Pels			6-501				1
19. Food contact surfaces	4-202, 501, 701			2	Fats, C	il, and Grease Co	ntrol		Yes	No	N	/A
20. Non-Food contact surfaces	4-101, 601			2	46. Great	se Interceptor Inspection						
21. Sponges/wiplng cloths	4-101, 901			1	47. Great	so Interceptor Maintenance	Log					
22. Manual/Mechanical ware washing facilities	4-301, 501			1	48. Great	se Interceptor Signage						Y
23.Equipment/utensif storage	3-304, 4-903			E	49. Rend	ering Documentation						-22.5
24. Single service articles/Reuse	3-304, 4-502, 904				50. Aller	genAwareaess Complian	ce \$90,009(G)	L				
Item No.	,									***		
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N = Non-Critical $C = Critic$	al $S = Score$		Min	us 2(Pts. (See	e Reverse Side)	Reinspe	ctionBat	. /	11		
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Number of Critical Violations			7/0-	na.	Nov	2	_//	1/11	TUN	2		
These items require IMMEDIATE at	tention		VRe	ccive	d By		Inspe	ected By	1			

Establishment:	1111	-/	2	/	11111	Date:	1 11/	100	fe	
Address: 201	A Glass	4		W.	Collaboration		100	Die	1	_
All MAILE	Vole J					Score:	100	1/2		
Telephone:				ration(s):	□ Retail	Type of I	nspection:			
Owner: has Mirarti	ex Trans	Food	Servic	e)	☐ Mobile	Routine		□ Reir	spect	ion
Person in charge (PIC):	- France	1 Tem	рогагу		□ Caterer	O Compla	lat	☐ Inve		_
Inspector:////		Oth								
Wyham 110	1 all	1		-		U New Es	labilshment	OHA	CCI	
Food Protection Management		INIC	S	Sanita	ry Facilities			N	Tc	S
PIC Assigned/Knowledgeable/Duties	2-10t, 102		4	25 Sewi			5-402, 403, 404	-	Ť	14
FOOD				26 Insec	cts/Rodents		6-501			4
2. Food and Water from approved source	3-201, 5-101		4	27. Hand	l-washing faciliti-s/procedure	S	2-301,5-203,20	H.		4
3. Food Labeling / containers	3-302, 602		[1]	28. Plum	bing		5-201, 205		L	1
FOOD PROTECTION	To take the	Frank		29. Toise			6-302, 402, 50	1		2
4. PHF Temperatures	3-401, 402, 403	1900	1		l-washing methods		5-202, 6-301			2
5 Facilities hot & cold holding 6 PHF Cooked & cooled	3-501	138	4		age/refuse/outside disposal		5-501,502		1	2
7. Cross contamination	3-301, 302, 304	-	4	32. Outer			6-202		1	1
8 Spoiled Toods	3-101, 701		1		rides/RodenticldeApplication s/Walls/Ceillngs		6-202, 501, 7-20		+-	1
9. Damaged Foods	6-404	THEORY	2	35. Lighti			6-201, 501		+	2
10. PHF Thawles	3-501		2	36. Ventil			4-202,204,6-20	2 304	+-	+
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress			6-305		+	i i
12. Food Handling	3-301, 304		2	Other					1	-
3 Food temperature measuring device	4-204, 203, 302			38. Томе	Materials		7-201,102	100		4
Personal Hygienic Practices				39 Consi	umer Advisory		3-603	100		2
14 Employee Health	2-201		3	Participation of the Participa	Requirements		3-B01			2
15. Employee Hygiene	2-401, 403	Sec.	4		ormance with HACCP Plans		8-201,202,203			I
6. Employee Clathing Equipment/Utensils	2-304, 2-402	!_		42. Premi			6-50)			1
17. Sanitation Methods	14 702 703	Harris	T.	43. Living			6-202			1
18. Equipment/utensits cleaned & sanjtized	4-702, 703 +601, 602, 702		4	44. Linen			4-801,802,803		-	1
9. Food contact surfaces	4-202, 501, 701	of College	2		il, and Grease Cont		6-501 Yes			I
0. Non-Food contact surfaces	4-101, 601		2	Carried Control	e Interceptor Inspection	iroi	res	No	T	/A
1. Sponges/wiplng cloths	4-101, 901		1		e Interceptor Maintenance Los	r.		1	-	
2. Manual/Mechanical ware washing facilities	4-301, 501		1		e Interceptor Signage			+	+	-
3.Equipment/utensil storage	3-304, 4-903		1		ring Documentation			1	1	_
4. Single service articles/Reuse	3-304, 4-502, 904		1		cetAwareness Compliance	590.009(G)		10000000	9	
Item No.	4		ene union				1/		-	
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N = Non-Critical C = 5-12			D- 40	Ph. (2	B					
N = Non-Critical C = Critical	S = Score	Мн	Ms 20	Pts. (See	Reverse Side)	Reinspectio	on Bate: A	/2		
N = Non-Critical C = Critical  umber of Critical Violations	S = Score	M. A.	Mis 20	Pls. (See	Reverse Side)	Reinspection	on Bate:	4		<del>_</del> ;

# of Seats AH	FOOD ESTA	BLIS	SHM	IEN	T INSP	ECTION REP	ORT	Page		_ 0	f	
Establishment: entral	busiehus	44	45	/	7/1/20	brotup	Date:	Don't	13	1	101	£
Address: /L/ 11/018	-Bond	7	11	رم	11/10	an exp. Co.	Score:	1010h	-		44	9
Telephone:	^	Typ	e of (	Oper	ation(s):	Retail	Type of	Inspection:		-		
Owner Land Make	Di sana	OF	ood S	ervice		O Mobile			705	-		
Person in charge (PIC):	King rom		empor	_		□ Caterer	Pilouti		O R	_		
Inspector:////		-	ther	uly		Caterer .	O Com		O In	vesti	igati	OB
William Har	Call	140	river				O New 1	Establishment	OH	AC	CP	
Food Protection Management	1	N	C	S	Sanita	ry Facilities		T	- T	N I	Ç	S
I PIC Assigned/Knowledgeable/Outles FOOD	2-101, 102			4	25 Sewi	ige		5-402, 403, 40	34			4
2. Food and Water from approved source	3-201, 5-101			4		ts/Rodents I-washing facilities/procedu	74	6-501 2-301,5-203, 2	10.1			4
3. Food Labeling / containers	3-302, 602			1	28. Plum	The second secon		5-201, 205	104	-		1
FOOD PROTECTION					29. Toile			6-302, 402, 50	DI T	_		2
4 PHF Temperatures	3-401, 402, 403			4	30. Hand	-washing methods		5-202,6-301				2
5. Facilities hot & cold holding	3-501			4	31. Garbs	age/refuse/outsidedisposal		5-501,502				2
6 PHF Cooked & cooled	3-501	靐		4	12. Outer	ropenings		6-202		1		1
7 Cross contamination	3-301, 302, 304		_	4	_	ides/RodenticideApplication	n	6-202, 501, 7-2	06			1
Spuiled foods     Damaged Foods	3-101, 701		-	2		s/Walls/Ceilings		6-201, 501				2
10. PHF Thawing	3-501	-		2	35. Light			6-202,6-303		-		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		-	2	36. Ventil			4-202,204,6-20	02,304	_	_	L
12. Food Handling	3-301, 304		$\overline{}$	2	37. Dress Other	ing Rooms		6-305				
13. Food temperature measuring device	4-204, 203, 302	-		1	38. Toxic	March In		[a on the		-		
Personal Hygienic Practices					-	merAdvisory		7-201,102 3-603			-	4
14. Employee Health	2-201		1	4	-	Requirements		3-801	-		-	2
15. Employee Hygiene	2-401, 403	366		1	Annual sections of the last of	rmance with HACCPPians		8-201, 202, 203		OCCUPA-	-	2
16. Employee Clothing	2-304, 2-402			ī	42. Premi			6-501	-	-	+	i
Equipment/Utenslls	***************************************				43. Living			6-202	-	-+		Ť
17. Sanitation Methods	4-702, 703	786		4	44. Linen			4-801,802,803		-	-	i
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	A		4	45. Pets	******		6-501	_	-	7	÷
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease Con	trol	Yes	N	0	N/	
20. Non-Food contact surfaces	4-101, 601			2	46. Grease	eInterceptor Inspection			14	T		
21. Sponges/wiping cloths	4-101, 901			1	47. Greass	e Înterceptor Maintenance L	og					
22. Manual/Mechanical ware washing facilities	4-301, 501	_		1	48. Greass	Interceptor Signage						
23. Equipment/utensif storage	3-304, 4-903	-		1	49. Rende	ring Documentation						
24. Single service articles/Reuse	3-304, 4-502, 904		1		50. Allerg	en Awareness Compliance	\$90.009(G)		漫			
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o - ortical	. 5 - 50016	P	vatti U	J 4U .	- 10: 40EE	Westerne mide)	Reinspec	tion Date:	1	//	2000	
Number of Critical Violations	42.	2	n.l.	1	Prome	~		11/1-10	A S			
These items require IMMEDIATE atte	ntion $\sim$	الخل	Rec	lived	By		-620	41/1	4	_	-	
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# of Seats_N//	FOOD ESTAI	BLIS	HME	IT INSP	ECTION REPO	RT	Page_		o\$	
Establishment:	Mess		11/2	hansh	ve-Arakis	Date:	V2	14	1 1	
Address: 20 lbc	11110		0110	arai	VY (KARIN	Score:	10 y	110	W	8
Telephone:	apper s	Type	e of Ope	ration(s):	Retail	Type of In	_//0	20	_	
Owner: Chal Illintary	<del>/</del>		od Servi			Access to the same of the same of	ispecuon:	,		
Senan 10000	all propor	γ			□ Mobile	A Routine		□ Rein	spect	lon
Person in charge (PIC):	//	1	mporary		□ Caterer	□ Complai	nt	O Inves	tigat	ion
Inspector: William Hore	(A)	1 O	ther			□ New Est	ablishment	OHA	CCF	•
Food Protection Management		N	CS	Sanita	ry Facilities			N	C	S
I. PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102		4	25 Sewi	<del>*</del>		5-402, 403, 404	無		14
2. Food and Water from approved source	1 201 5 101			-	us/Rodents		6-501		<u></u>	4
3. Food Labeling / containers	3-201, 5-101	1000	1		l-washing facilities/procedures		2-301, 5-203, 20	4	-	4
FOOD PROTECTION	3-302, 002			28. Plum 29. Toile		-	5-201, 205 6-302, 402, 501		1-	1 2
4. PHF Temperatures	3-401, 402, 403		4		l-washing methods		5-202, 6-301		+	2
5. Facilities hat & cold holding	3-501	100	4		age/refuse/outside disposal		5-501,502	-+-	<del> </del>	2
6. PHF Cooked & cooled	3-501		4	32. Outer			6-202		1 -	T
7. Cross contamination	3-301, 302, 304		А	33. Pestic	ides/RodenticideApplication		6-202, 501, 7-20	6		ī
8. Spoiled foods	3-101.701		2	34. Floor	s/Walls/Ceilings		6-201, 501		1	2
9. Damaged Foods	6-404	_	1 2	35. Light	ing		6-202, 6-303			i
10. PHF Thawing	3-501		2	36. Ventil		- 4	4-202, 204, 6-202	2,304		1
11. Food Protection/Storage 12. Food Handling	3-301, 305, 306, 6-40	-	2		ing Rooms		6-305		L	1
13.Food temperature measuring device	3-301, 304	-	2	Other						
Personal Hygienic Practices	4-204, 203, 302			38. Toxic			7-201,102	200	_	4
14. Employee Health	2-201	1000			ımerAdvisory		3-603	- 22	<u> </u>	2
15. Employee Hygiene	2-401, 403	<b>IIII</b> -	4		lequirements ormance with HACCPPlans		3-801 3 <b>-201, 202, 203</b>	- 21	-	2
16. Employee Clothing	2-304, 2-402	-		42. Premi			5-201, 202, 203 5-501	-	-	+
Equipment/Utensils				43 Living			5-202		+	÷
17. Sanitation Methods	4-702, 703		4	44 Linen	The second secon		-801,802,803	-	1	
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	2011	4	45. Pets			5-501			
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Contr	01	Yes	No	N	/A
20. Non-Food contact surfaces	4-101, 601		2		e Interceptor Inspection			1	1	
21. Sponges/wiping cloths	4-101, 901		1	47. Greas	e Interceptor Maintenance Log			1	I	
22. Manual/Mechanical ware washing facilities	4-301, 501	_	1		eInterceptor Signage					
23 Equipment/utensil storage	3-304, 4-903	-	1	49. Rende	ring Documentation			700070		
24. Single service unicles/Reuse	3-304, 4-502, 904			50. Allen	enAwareness Compliance	90.009(G)			1	
Item No.	/ ,									-
1/2 cull	etions	m	1 /	non	relieve.		*****			
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N = Non-Critical C = Critical	S = Score	74	Minus 20	Die /C-	Reverse Side)					
U = Ciluca	n - neore	, n	TATELLES AU	, a ta, (300	Weverse Sine)	Reinspectio	n Date:	_/		_
Number of Critical Violations	C	8	Mui	500	115	01	11/7	10		
These items require IMMEDIATE atte	ntion		Receive	d Bv		Inspected	d Rv			
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Worker Worker	ter Pub	//c	So	POUL	ECTION REP						
	FOOD ESTA	BLISH	MEN	IT INSP	ECTION REP	ORT	Page	/	of_	-	_
Establishment:	Mass 1	Cal	lar	Post	101	Date:	De .	31.	20	2/1	C
Address: W Men	- Band	Fore			0	Score:	in	07	حسنت	40	
Telephone:	1	Type o	f Ope	ration(s):	C Retall	Type of	Inspection:				-
Owner: Cond With	nn /m m	I Food	Servic	e	☐ Mobile	d Routl	ne	O Re	nspec	tion	-
Person in charge (PIC):	1/1/	C Temp	porary		□ Caterer	O Comp	loint	-	estiga		_
Inspector: Alillon To	arak	Othe	г				Establishment		CC		
Food Protection Management	7	N C	S	Sanita	ry Focilities		T		v I c	S	7
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			25 Sewa			5-402, 403, 40			13	-
FOOD					ts/Rodents		6-501			4	7
Food and Water from approved source     Food Labeling/containers	3-201, 5-101		4		l-washing facilities/proced	ires	2-301, 5-203, 2	04	1	4	
FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205		1		
4. PHF Temperatures	3.401, 402, 403			29. Taile	-washing methods		6-302, 402, 50	01	-	2	-
5. Facilities hot & cold holding	3-501	90	4		-wassing methods ige/refuse/outside disposal		5-202,6-301 5-501,502		+	2	-
6 PHF Cooked & cooled	3-501	88	1	32. Outer			6-202	-	+-	1	-
7. Cross contamination	3-301, 302, 304	100	4		ides/RodenticideApplicati	on	6-202, 501, 7-2	06	+	ti	m
8 Spoiled foods	3-101, 301		2	-	s/Walls/Ceilings		6-201, 501		1	2	-
9. Damaged Foods	6-404		2	35. Lighti			6-202,6-303			L	_
10. PHF Thawing	3-501		2	36. Ventil	ation		4-202,204,6-20	12,304		I	
11. Food Protection/Storage 12. Food Handling	3-303, 305, 306, 6-40		2	37. Dressi	ing Rooms		6-305		I		
13. Food temperature measuring device	3-301, 304 4-204, 203, 302		2	Other							
Personal Hygienic Practices	4-204, 203, 302		Ш	38. Toxic			7-201,102			4	
14 Employee Health	2-201	200			imer Advisory		3-603			2	4
15. Employee Hygiene	2-401, 403	24	4		tequirements  mance with HACCP Plans		3-801 8-201, 202, 203		4	2	-
16. Employee Clothing	2-304, 2-402			42. Premi	Principal Company		6-501	-		+	+
Equipment/Utensils				43. Living	Market Control of the		6-202	-	+	++	1
17 Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803	-	+	ti	1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501		_	ti	1
19. Food contact surfaces	4-202, 501, 701		2	Fats, Oi	il, and Grease Co	ntrol	Yes	No	I	V/A	.5
Non-Food contact surfaces     Sponges/wiping cloths	4-101, 601	$\perp$	2	46. Grease	Interceptor Inspection			V			1
22. Manual/Mechanical ware washing facilities	4-101, 901 4-301, 501		1		Interceptor Maintenance I	og					
23.Equipment/utensil storage	3-304, 4-903		-	1000	Interceptor Signage						
24. Single service articles/Reuse	3-304, 4-502, 904	-+		-	ring Documentation						
Item No.	3-304, 4-302, 904			50. Allerg	en Awareness Compliane	e \$90.009(G)	_ 1/	00	III.	_	ĵ
Ab wale	Lows	on	_/	nŞa	estrino						
N = Non-Critical C = Critical  Number of Critical Violations	S = Score	Min	ilus 20	ts. (Sec	Reverso Side)	Reinspec	ion Dade:	9			

# of Seats	FOOD ESTA	BLI	SHI	MEN	IT INSP	ECTION REPO	RT	Page_		_ of	-	
Establishment: [n.th.] 1	MMCA	1	6)	/	hard	160	Date: 1	Varo	11	21	1,)	Ť
Address: M/h	2.10	-6	-	( )	R. 18. (4	<del>7.1</del>	Score:	Payes	1	56	4	_
Telephone:	ain v	Ty	pe of	Ope	ration(s):	□ Retail	Type of In	spection:	-			-
Owner: ( has III tout	2/:			Servic		☐ Mobile		spection.	0.5			
Person in charge (PIC);	74/	1_		orary			Routine			einspe		_
						□ Cnterer	□ Complai	nt	O In	vestig	gatio	20
Inspector: // lam /	Trav	100	Other				□ New Est	ablishment	C) H	ACC	CP	
Food Protection Management	T	N	C	S	Sanita	ry Facilities			T	N	cl	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4	25 Sewa	ige		5-402, 403, 40-	-	400		4
FOOD		Quiet Marin			26 Insec	ts/Rodents		6-501		100		4
2. Food and Water from approved source	3-201, 5-101	750		4	27. Hanc	l-washing facilities/procedures		2-301,5-203, 20	4			4
3. Food Labeling / containers	3-302, 602		$\perp \perp$	1	28. Plur	bing		5-201, 205	$_{\perp}$			1
FOOD PROTECTION					>	t Rooms		6-302, 402, 50				2
4 PHF Temperatures	3-401, 402, 403		$\vdash$	4	Andrew Comment	l-washing methods		5-202, 6-301				2
5. Facilities hot & cold holding	3-501	1/6	$\vdash \vdash$	4		age/refuse/outsidedisposal		5-501,502		_	_	2
PHF Cooked & cooled     Cross contamination	3-501	壨	$\vdash$	4	32. Outer	Market State of the State of th	-	5-202	-	-	4	1
	3-301, 302, 304		$\vdash$	4		cides/RodenticideApplication		5-202, 501, 7-20	6	-	-	1
8. Spoiled foods 9. Damaged Foods	3-101, 701	1000	-	2		s/Walls/Ceilings		5-201, 501	-	_	_	2
10. PHF Thawing	6-404	-	$\vdash$	2	35. Light			5-202,6-303		_	-	1
11. Food Protection/Storage	3-501		$\vdash$	2	36. Venti			1-202,204,6-203	2.304	_	-	1
12. Food Handling	3-301, 305, 306, 6-40 3-301, 304	-		2		ing Rooms		j-305				1
13.Food temperature measuring device	4-204, 203, 302			2	Other				-	-		_
Personal Hygienic Practices	4-204, 203, 302			1		Materials		-201,102	-4		_	4
The state of the s	T					uner Advisory		-603			-	2
14 Employee Health 15. Employee Hygiene	2 201	100		4		Coquirements		-801		100	-	2
16. Employee Clothing	2-401, 403			4		rmance with HACCP Plans		-201,202.203		-	4	1
Equipment/Utensils	2-304, 2-402				42. Premi	to Pro-		-501	$\rightarrow$	+	+	1
17. Sanitation Methods	4-702, 703	distr.	-		43. Living	Annual and the second second second second	****	-202			+	Ţ
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		-+	4	44. Linen			-801,802,803	-	+	-	1
19. Food contact surfaces	4-202, 501, 701		$\rightarrow$	2	1,000	il, and Grease Cont		-501	»T		NI/	1
20. Non-Food contact surfaces	4-101, 601	-	-	2			rot	Yes	N	2	N/	A
21. Sponges/wiping cloths	4-101, 901	-1	1	Ť		eInterceptor Inspection		-	1	-	_	_
22. Manual/Mechanical ware washing facilities	4-301, 501		1	i		e Interceptor Maintenance Log e Interceptor Signage			+		-	-
23.Equipment/utensil storage	3-304, 4-903			Ħ	7	ering Documentation			+-		-	-
24. Single service articles/Reuse	3-304, 4-502, 904	-		1	-				Sec.	100	_	~
					50. Allers	cenAwareness Compliance	90.009(G)	1/	1100	(Bell)	_	_
Item No.	,					1					7	
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N = Non-Critical C = Critical	I S = Score		Mil	ne on	Rie (Con	Reverse Side)		1				
U - VISHOR	- O-Porte		X	- AU	100 (000	. Attretise Stuty -	Reinspectio	n Date				-
Number of Critical Violations		0	1	1	/		10	1, 11/0	L.			
These items require IMMEDIATE atte	ention	-	1	ceive	J.B.	<		WIA	-7		-	
	recod W60		1.45	PETAC	u.L.y	-	Inspected	Dy				

Establishment: hand	141/	mo	in	5)	11/	co had	Date:	3/10/	200	2.F	***********
Address:	11,00	Makeline	- Colonial	44	/	Se sug	Score:	110/2	M		
Telephone:	And I wanted	Ту	pe of (	Ope	ration(s):	Retall	Type of	Inspection:	11		-
Owner: [ Land ]	helia!	TO S	ood S	ervic	e	☐ Mobile	Okoutir		D Pal	nspec	Man
Person in charge (PIC);		1,7	empo			□ Caterer			_		
Inspector:	-1/-	-	Other			G Caterer	O Comp		-	estiga	
mapeter. // ///alm	Hame	140	hriet				□ New E	stablishment	OHA	CC	P
Food Protection Management		IN	C	S	Sanita	ry Facilities		T	1	1 C	S
1. PfC Assigned/Knowledgeable/Duties	2-101, 102	- Books		4	25 Sewi			5-402, 403, 404	PERSONAL PROPERTY.		4
FOOD						ts/kodents		6-501	- 1		4
2. Food and Water from approved source	3-201, 5-101			4	27 Hand	washing facilities/procedu	rcs	2-301, 5-203, 20	4		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602	1			28. Plum			5-201, 205			1
The state of the s	11 101 100 100		Г		29. Toile			6-302, 402, 50			2
4 PHF Temperatures 5 Facilities hot & cold holding	3-401, 402, 403		$\vdash$	4	-	-washing methods		5-202,6-301		-	2
6 PHF Cooked & cooled	3-501		-	4		nge/refuse/outside disposal		5-501,502	-	-	2
7. Cross contamination	3-301, 302, 304		$\vdash$	4	32. Outer	openings ides/RodenticideApplication	10	6-202	_	-	1
8. Spoiled foods	3-101, 701		-	2	-	Walls/Ceilings	71	6-201, 501, 7-20	<u> </u>	+	1 2
9. Damaged Foods	6-404	-	1	2	35. Lighti			6-202,6-303	-	-	1
10. PHF Thawing	3-501			2	36. Venill			4-202, 204, 6-20	2.304	_	1
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ing Rooms		6-305	-	-	†i
12. Food Handling	3-301, 304			2	Other	*					
13.Food temperature measuring device	4-204, 203, 302			1	38. Toxic	Muterrals		7-201, 102			4
Personal Hygienic Practices					39. Consu	ımer Advisory		3-603			2
14. Employee Health	2-201			4	40, HSPF	laquirements		3-80)	- 9		12
15. Employee Hygiene	2-401, 403			4	41. Confo	mance with HACCP Plans		8-201, 202, 203			1
16. Employee Clothing Equipment/Utensils	2-304, 2-402	$\perp$		Ш	42. Premi			6-501			
				-1	43. Living			6-202	_		1
17. Sanitation Methods	4-762, 703	8	_	4	44. Linen			4-801, 502, 803	_	$\perp$	1
18. Equipment/utensils eleaned & sanitized  19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701	1000	$\overline{}$	2	45. Pets	U and Create Co	4-1	6-501	_Ļ	۷.,	] 1
20. Non-Food contact surfaces	4-101, 601	$\vdash$	_	2		il, and Grease Co	itrol	Yes	No	1 1	N/A
21. Sponges/wiping cloths	4-101, 901			-		Interceptor Inspection Interceptor Maintenance L			-	1	
22. Manual/Mechanical ware washing facilities	4-301, 501		-	1		Interceptor Signage	og		-	+	_
23.Equipment/utensil storage	3-304, 4-903			T	Contract of the last of the la	ring Documentation			-	+-	
24 Single service articles/Reuse	3-304, 4-502, 904		$\neg$	ī		en Awareness Compliane	For nouses	1, -	10000	1	_
Item No.				_	DO. Penery	en Awareness Compilano	: p>0.002(G)	1/	1000		-
Item 110.	11			-	_						3
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N = Non-Critical C = Critic	al S = Score		Minu	ıs 20	Pts. (See	Reverse Side)	Reinspec	tion Date:	1		
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Number of Critical Violations		_	TIL	OVI	XIVIO	nacon	101	11/11			
These items require IMMEDIATE at	tention		Rec	cive	d By	4-	Inspec	red By			

# of Seats	FOOD ESTAI	BLIS	HMEN	IT INSP	ECTION REPO	RT	Page_		of,	
Establishment:	8/w	19/11	Land	- 21	1-11	Date:	1-29-			
Address: 114	( ( ( ( ) ( ) ( ) ( ) ( )	9/1/	acy	SCI	100	Score:	-07-	20_		-
Telephone: 4	17/747	Takana	05/000	ration(s):	D.D. M					
	$\Omega$				O Retail		nspection:			
Owner: Shool Alutortian	Moran	D Foo	d Servic	ie .	□ Mobile	A Routine		□ Rein	specti	lon
Person in charge (PIC): Poncy		☐ Ten	прогагу		□ Caterer	☐ Compla	int	O Inves	tigati	on
Inspector://///nm	car	(I) OII	ier		<u> </u>	O New Est	Labilshment	DHA	CCF	
14 11110111 710	LIATO	-	*****							
Food Protection Management		N	CS	Sanita	ry Facilitles			N	C	S
1. PIC Assigned/Knowledgeable/Duucs	2-101, 102	Main	4	25 Sewa	age .		5-402, 403, 40-	Unit		4
FOOD		-		26. Insec	:LVRodenis		6-501	- 88		4
2 Food and Water from approved source	3-201, 5-101		4	27. Hand	l-washing facilities/pro-edure		2-301, 5-203, 20			4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205		<u></u>	1
	Ta 401 402 403 T	1000		29. Tolk			6-302, 402, 50		-	2
PHF Temperatures     Facilities hot & cold holding	3-401, 402, 403		4		l-washing methods		5-202,6-301		-	2
6 PHF Cooked & cooled	3-501		4		age/refuse/outside disposal		5-501,502		-	2
7 Cross contamination	3-301, 302, 304	3	4	32. Outer	ropenings cides/RodenticideApplication		6-202	_	-	1
8 Spoiled foods	3-101, 701		1 2		Walis/Ceilings		6-201, 501	-	+-	2
9. Damaged Foods	6-404		2	35. Light			6-202,6-303	_	-	Ť
10. PHF Thawing	3-501		2	36. Venti			4-202, 204, 6-20	2.304	1	i
11. Food Protection/Storage	3-303, 305, 306, 6-40		2		ingRooms		6-305			i
12. Food Handling	3-301, 304		2	Other		1/14 / D.T. 144 D. V. 171 - 2				-
13.Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials		7-201, 102	30		4
Personal Hygienic Practices	,			39 Const	umerAdvisory		3-603	- 400		2
14 Employee Health	2-201		4	40, HSP1	Requirements		3-801	1383		2
15. Employee Hygiene	2-401, 403		4	-	ormance with HACCP Plans		8-201,202,203		1_	1
16. Employee Clothing Equipment/Utensils	2-304, 2-402		$\perp$	42. Premi			6-501		-	1
	Transfer P	Control of		43. Living			6-202			1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803		-	1
18. Equipment/utensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701		2	45. Pets	il, and Grease Cont		6-501 Yes	77-	. BI	/A.
20. Non-Food contact surfaces	4-101, 601	-	2		elaterceptor Inspection	101	res	No	1 14	/Pk
21. Sponges/wiping cloths	4-101, 901		1		e Interceptor Maintenance Lo			1		-
22. Manual/Mechanical ware washing facilities	4-301, 501				eInterceptor Signage				-	_
23.Equipment/utensil storage	3-304, 4-903			-	ering Documentation			1		-
24. Single service articles/Reuse	3-304, 4-502, 904		I	-	genAwarenessCompliance	590.009(G)	1,	RPS.	1	
Item No.							1	1	-	-
Convertion  grasse for	1 Jay	p H	led her	//	per pa	als s	port of			
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		Ŧ	linus 20	1 m	Reverse Side)	Reinspecti	1-16			

Establishment:	-/h-	1	-	/		Date	, N	16	_	-
Address:	14/19/11	1	SGA	00/		Date:	-16 1	1		
305 ( 11ah	dles It	10	1	/		Score:	100%	2		
Telephone:		Тур	e of Ope	ration(s):	☐ Retail	Type of I	inspection:			
Owner: School Nestretion	King mm	QF	ood Servi	ce	☐ Mobile	& Routine	e	O Rein	spect	lon
Person in charge (PIC):	Vian	O To	emporary	,	C Caterer	☐ Comple	aint	Q Inve		-
Inspector: William Hora	W	00	ther		L		tablishment	□HA	-	
Food Protection Management		N	CS	Sanita	ry Facilities		1	N	Tc	
PIC Assigned/Knowledgeable/Duties	2-101, 102	200	4	25 Sew			5-402, 403, 40	- Idinan	1-	S
FOOD	-June	Louis			is/Rodents		6-50)	- 100	1	4
2. Food and Water from approved source	3-201, 5-101	100	4	27. Hand	t-washing facilities/procedur	200 - Commission of the Commis	2-301,5-203, 20	H I	II	4
3. Food Labeling / containers	3-302, 602		1	28. Plum			5-201, 205			1
FOOD PROTECTION				29. Taile	t Rooms		6-302, 402, 50		1	2
4. PHF Temperatures	3-401, 402, 403		4	30. Hand	l-washing methods		5-202,6-301			2
5. Facilities hot & cold holding	3-501		4	-	age/refuse/outside disposal		5-501,502			2
6 PHF Cooked & cooled	3-501	1	4	32. Oute	NAME AND ADDRESS OF THE OWNER, WHEN PERSON AND ADDRESS OF THE PARTY OF		6-202			1
7. Cross contamination	3-301, 302, 304		4	1	ildes/RodenticideApplicatio	1	6-202, 501, 7-20	6		1
8 Spuiled foods	3-101, 701	100	2	- I construction	Walls/Ceilings		6-201, 501		-	2
9. Damaged Foods 10. PHF Thawing	3-501	-	2	35. Light			6-202, 6-303		-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	36. Venti			4-202,204,6-20	2,304	-	11
12. Food Handling	3-301, 304	-	2 2	Other	ring Rooms		6-305			
13.Food temperature measuring device	4-204, 203, 302	$\dashv$	1	38. Taxio	Matadula	- 12	7 201 102	Local	EX .	T
Personal Hygienic Practices	7 201, 203, 302				materials umerAdvisory		7-201,102 3-603		1	2
14. Employee Health	2 201	909	4		Requirements		3-811		-	2
15. Employee Hygiene	2-401, 403	100	1	_	ormance with HACCP Plans		8-201, 202, 203		1	Ť
16. Employee Clothing	2-304, 2-402			42 Prem			6-501	_	+	Ť
Equipment/Utensils		-		43. Livin	gArtas		6-202		$\dagger$	ti
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803		1	1
18. Equipment/utensits cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501			1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Con	trol	Yes	No	1	I/A
20. Non-Food contact surfaces	4-101, 601		2	46. Greas	elmerceptor Inspection			/	T	nahionomore.
21. Sponges/wiping cloths	4-101, 901	_	1	47. Greas	e Interceptor Maintenance L	g				
22. Manual/Mechanical ware washing facilities	4-301, 501	-			e Interceptor Signage					
23.Equipmendutensil storage	3-304, 4-903	-		-	ring Documentation	,				
24. Single service articles/Reuse	3-304, 4-502, 904			50. Aller	genAwareness Compliance	\$90.009 (G)			li .	
A10 (1/0 10-		<i>N</i>	m	<del>'</del>	n splitte	20/-				
N = Non-Critical C = Critical  Number of Critical Violations	S = Score	9	Mnus 2	0 Pts. (See	e Reverse Side)	Reinspecti	ion Date:			

Establishment: fon New	1/1/10	200	27		who	70	Date:	11/2	, ,(		20
Address: 825 M	ndle !	7		160	and the state of t		Score:	- Was	a paly	0)	SCCH
Telephone:	The state of the s	Ty	pe of	Ope	ration(s):	C Retail	Type of 1	Inspection	11411	10	
Owner: Chan / //	whist.	OI	food !	Servic	e	☐ Mobile	Routin			oiner	ectio
Person in charge (PIC):	1701	101	Гетре	NED EU		☐ Caterer					
Inspector://///www	/		Other			Citterer .	□ Comple		_		gatio
dispector ///light	arall	Juc	Juner				□ New Es	tablishme	nt OH	AC	CP
Food Protection Management	1	IN	C	S	Sanita	ry Facilities		T T		NI	C
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	1000		ii	25. Sewi	*****		5-402, 403,		Hall I	
FOOD					26. Insec	ris/Rodents		6-501		586	
2 Food and Water from approved source	3-201, 5-101	1		4	27 Hand	l-washing facilities/procee	lures	2-301.5-203	1, 204	75.1	
3. Food Labeling / containers	3-302, 602			1	28. Plum			5-201, 205			
FOOD PROTECTION				_	29. Toile			6-302, 402,	501		
4. PHF Temperatures	3-401, 402, 403			4	-	l-washing methods		5-202,6-301			
5 Facilities hot & cold holding	3-501	630		4	-	age/refuse/outside disposi	7	5-501,502			
6. PHF Cooked & cooled	3-501	199	$\sqcup$	Į.	J2. Outer			6-202			
7 Cross contamination	3-301, 302, 304		$\sqcup$	4		ides/RodenticideApplica	tion	6-2012, 501, 7	7-206		
8 Spoiled foods	3-101, 701	2000		2	-	s/Wulls/Ceilings		6-201, 501			
9. Damaged Foods	6-404		_	2	35. Light			6-202,6-303		1	1
O. PHF Thawing	3-501		-	2	36. Venti	-		4-202, 204, 6	-202, 304	1	
1. Food Protection/Storage	3-303, 305, 306, 6-40		-	2		ingRooms		6-305			
2. Food Headling	3-301, 304			2	Other						
3. Food temperature measuring device	4-204, 203, 302			1	38 Toxic			7-201,102		300	
ersonal Hygienic Practices	7		-		39 Consi	unicrAdvisory		3-603		100	
4 Employee Health	2-201		-	4		Roquirements		3-801		1100	
5. Employee Hygiene	2-401, 403	1000		4	-	ormance with HACCPPIa	ns .	8-201,202,2	<b>Q</b> 3		
6. Employee Clothing	2-304, 2-402			1.	42. Premi			6-501			
quipment/Utensils	,				43. Living			6-202			
7. Sanitation Methods	4-702, 703		-	4	44. Linen			4-801,802,8	03	_	
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702	19659	_	4	43. Pets			6-501			
Food contact surfaces     Non-Food contact surfaces	4-202, 501, 701	_		2	-	il, and Grease Co	ontrol	Ye	s N	0	N/A
1. Sponges/wiping cloths	4-101, 601	$\dashv$	-	2		e Interceptor Inspection					
The state of the s	4-101, 901	_	-	1		e Interceptor Maintenance	Log			_	-
2. Manual/Mechanical ware washing facilities	4-301, 501		-	1	48. Greas	e Interceptor Signage					
Equipment/utensil storage Single service articles/Reuse	3-304, 4-903	-	-	-	49. Rende	ering Documentation					
	3-304, 4-502, 904				50. Allen	cenAwureness Complian	ce 590,009(G)				
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Establishment:	c 111	not	7	. /	/	Date: C	2 04	110	11	_
Address: (2) Chan	1-1-1100	TIER	1	100		Score:	of-	da	1	
Telephone:	RECH V	T					76	1	-	
The state of the s				ration(s):			nspection:			
Owner: Choul Nutrition	Maran	Food			☐ Mobile	Routin	ė	O Rein	spect	Llon
Person in charge (PIC):	1	☐ Tem	porary		□ Caterer	☐ Comple	int	☐ Inve	stiga	tion
Inspector: /////om to	COIL	O Othe	ê r		· · · · · · · · · · · · · · · · · · ·	O New Es	tablishment	QHA	CC	P
	21/62								-	Mahayad
Food Protection Management		NC	S	Personal and Personal Printers and Personal	ry Facilities			N	C	S
1. PIC Assigned/Knowledgeable/Duties FOOD	2 101 102	(NEW)	4	25 Sewa			5-402, 403, 40-	- 8		4
Food and Water from approved source	T 3-201, 5-101	Total Control	T		ta/Rodents		6-501	- M	-	4
3. Food Labeling / containers	3-302, 602	1000	+	27. Hand 28. Plum	l-washing facilities/procedur	7.5	2-301, 5-203, 20 5-201, 205	2	4-	4
FOOD PROTECTION	13-302, 002			29. Toile			6-302, 402, 50		1	2
4. PHF Temperatures	3-401, 402, 403	1000	14	-	-washing methods		5-202,6-301		4	2
5. Facilities hot & cold holding	3-501		4	-	age/refuse/outside disposal		5-501,502		+	1 2
6 PHF Cooked & cooled	3-50!	10.18	11	32. Outer			5-202		1-	ti
7 Cross contamination	3-301, 302, 304	193	4		ides/RodenticideApplication	n	6-207, 501, 7-20	6		1
8 Spoiled foods	3-101,701	1000	2	-	s/Walls/Ceilings		6-201, 501		1	2
9. Damaged Foods	6-404		2	35. Light			6-202,6-303	-	1	Ti
10. PHF Thowing	3-501		2	36. Venti			4-202, 204, 6-20	2,304	1	Ti
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dreas	ing Rooms		6-305		T	Ti
12. Food Handling	3-301, 304		2	Other						-
13.Food temperature measuring device	4-204, 203, 302		1	38 Toxic	Materials		7-201,102		1	1
Personal Hygienic Practices				39 Const	amer Advisory		3-603	- 100		2
14 Employee Health	2-201	No.	4	40, HSP1	Requirements		3-801	100		2
15. Employee Hygiene	2-401, 403	030	4	41. Confo	ormance with HACCP Plans		8-201, 202, 203		1	L
16. Employee Clothing	2-304, 2-402			42. Premi			6-501		1	1
Equipment/Utensils			-pressures	43. Living	g Arreas		6-202			I
17. Sanitation Methods	4-702, 703		1	44. Linen			4-801,802.803			1
18. EquipmenVutensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501			1
19. Food contact surfaces	4-202, 501, 701	_	2	Fats, O	il, and Grease Cor	itrol	Yes	No	Ĭ.	N/A
20. Non-Food contact surfaces	4-101, 601	_	2		aInterceptor Inspection			1	-	
Sponges/wiping cloths Manual/Mechanical ware washing facilities	4-101, 901		11	Parliament a minima to	e Interceptor Maintenance L	og		-	1	
23. Equipment/utensil storage	4-301, 501				eInterceptor Signage			-	_	-
24 Single service articles/Reuse	3-304, 4-903	-	1		ering Documentation			-		
24 Single service afficienceuse	3-304, 4-502, 904			50 Aller	en Awareness Compliance	\$20.009(G)			<u> </u>	
Item No.										-
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2 Food and Water from approved routed 3-201, 5-101 4 4 3. Food Labeling / containers 3-302, 602 1 28. Plumbing 29. Toilet Rooms 3-401, 402, 403 4 4 4 4 4 4 4 4 4		5-402, 403, 4		C	1
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39 ConsumerAdvisory 30 30 30 30 30 30 30 3					-
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6. Employee Clothing 2-304, 2-402 4		3-801	- 1		1 2
43 Living Areas 4702, 703 4 4 4 Linen 48 Equipment/utensils cleaned & sunitized 4-601, 602, 702 4 45 Pets 9. Food contact surfaces 4-202, 501, 701 2 Fats, Oil, and Grease 0. Non-Food contact surfaces 4-101, 601 2 46 Grease Interceptor Inspection 4. Sponges/wiping cloths 4-101, 901 1 47 Grease Interceptor Mainten 4. Single service articles/Reuse 3-304, 4-502, 904 1 50 AllergenAwareness Comp.	Plans	8-201,202,203			T
17. Sanitation Methods		6-501			1
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D. Non-Food contact surfaces 4-101, 601 2 46. Grease Interceptor Inspection 1. Sponges/wiping cloths 4-101, 901 1 47. Grease Interceptor Mainten 2. Manual/Mechanical ware washing facilities 4-301, 501 1 48. Grease Interceptor Signage 3-304, 4-903 1 49. Rendering Documentation 4. Single service articles/Reuse 3-304, 4-502, 904 1 50 Allergen Awareness Comp.		6-501			1
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# of Seats	FOOD ESTAI	BLIS	нмеі	NT INSP	ECTION REPO	PRT	Page		of	_	
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Person in charge (PJC):	10	Q Ter	mporary	Y	□ Caterer	□ Comp	laint	Q Inv	estig	atle	on
Inspector: ////www -//	Tras	O Otl	her				stabilshment	OH.			udeltaken.
CALIFICAL LIC	Tran					J Hell Z	Decoratement.	124			
Food Protection Management	T	NI	CS	Sanita	ry Facilities		T		NT	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	SERVICE STREET	4	25. 5ew			5-402, 403, 40	-	iii i		1
FOOD		Arrangement, 4			cu/Rodents		6-501				4
2 Food and Water from approved source	3-201, 3-101	1988	4	27. Han	f-washing facilities/procedur	25	2-301, 5-203, 20)4			4
3. Food Labeling / containers	3-302, 602		1	28. Piun			5-201, 205				ī
FOOD PROTECTION				29. Toik	t Rooms		6-302, 402, 50	1			2
4 PHF Temperatures	3~401, 402, 403		4	30. Hano	1-washing methods		5-202,6-301				2
5 Facilities hat & cold halding	3-501	100	4	-	age/refuse/outsidedisposal		5-501,502				2
6 PHF Cooked & cooled	3-501	III	4	32. Oule			6-202		_		1
7. Cross contamination	3-301, 302, 304	100	- 4	- Processing	cides/RodenticideApplicatio	1	6-202, 501, 7-20	X6	_		1
8 Spoiled foods 9. Daniaged Foods	3-101, 701 6-404	10000	2		rs/Wulls/Ceilings		6-201, 501		-	4	2
10. PHF Thawing	3-501	-	2	35. Light			6-202,6-303		-	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	_	2	36. Venti			4-202,204,6-20	2.304	-	-	
12. Food Handling	3-301, 304		1 2	Other	ing Rooms		6-305				1
13.Food temperature measuring device	4-204, 203, 302			-	Materials		Ta 241 142	- 6	100	_	4
Personal Hygienic Practices	1		لنبا	-	umerAdvisory		7-201, 102 3-603			+	2
14. Employee Health	2.201		4.		Requirements		3-801	1	10	\dashv	2
15. Employee Hygiene	2-401, 403		4		ormance with HACCP Plans		8-201, 202, 201	-	7	+	-
16. Employee Clothing	2-304, 2-402			42. Prem	ises		6-501	-	十	7	Ť
Equipment/Utensils				43. Livin	gAreas		6-202		十	\dashv	Ť
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803		+	\dashv	1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	380	4	45. Pets			6-501	-	1	7	ī
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Con	trol	Yes	No)	N/	A
20. Non-Food contact surfaces	4-101, 601		2	46. Great	elaterceptor inspection			V			
21. Sponges/wiping cloths	4-101, 901	-	1	47. Greas	e Interceptor Maintenance L	g					
22. Manual/Mechanical ware washing facilities	4-301, 501	_	1	the State of the S	e Interceptor Signage						
23. Equipment/utensil storage	3-304, 4-903	-	44	49. Rende	ering Documentation	-					
24 Single service articles/Reuse	3-304, 4-502, 904			50. Aller	gen Awareness Compliance	90.009(G)	V				
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Number of Critical Violations These items require IMMEDIATE atte	ention	2	<i>Receiv</i>	ed By	/ <u>/</u>	Inspec	ted By	1_	-	-	

# of Seats_A/A_	FOOD ESTA	BLIS	НМЕ	ENT INSP	ECTION REPO	RT	Page_	/	of_	/	,
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			od Ser			Type of Ir					
Owner: School Nutrition	W Singram				□ Mobile	Routine		Re	nspec	:Uo	n
Person in charge (PIC):		□ Te	mpora	ry	☐ Caterer	O Complai	int	O Inv	estiga	tio	n
Inspector: William Ho.	101	O Ot	her			□ New Est	ablishment	OHA	CC	P	
Food Protection Management		N	CS	Sanita	ry Facilities	T		Ti	V C	. T	S
PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102		1	25. Sew:	the state of the s		5-402, 403, 40 6-501			1	4
2. Food and Water from approved source	3-201, 5-101	400	1 4		d-washing facilities/procedure		2-301, 5-203, 20	L I	-	+	4
3. Food Labeling / containers	3-302, 602			28. Plum			5-201, 205	-		+	1
FOOD PROTECTION				29. Toile	t Rooms		6-302, 402, 50		_	7	2
4. PHF Temperatures	3-401, 402, 403		3	30. Hand	f-washing methods		5-202,6-301			I	2
5. Facilities hot & cold holding	3-501		. La	31. Gurb	age/refuse/outsidedisposal		5-501,502			T	2
6 PHF Cooked & cooled	3-501		- 1 +	_	ropenings		6-202			1	1
7 Cross contamination	3-301, 302, 304		- 4	_	cides/RodenticideApplication		6-21/2, 501, 7-20	6		1	1
8 Spolled foods	3-101, 701	S MILES	. 2		rs/Walls/Ceilings		6-201, 501			1	2
9. Damaged Foods 10. PHF Thawing	3-501		2	-			6-202,6-303		+	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	2	_			4-202,204,6-20	2,304	-	+	1
12. Food Handling	3-301, 304	-	2	-	sing Rooms		6-305			_	1
13.Food temperature measuring device	4-204, 203, 302	-		-	A.C. C.L.		T that I and	- 100	100	1	-
Personal Hygienic Practices	1-804, 803, 304				Materials umerAdvisory		7-201,102		101-	+	4
14. Employee Health	2-201	1000	T	1	Requirements		J-8(I)	-1		-	2
15. Employee Hygiene	2-401, 403	MI	4		ormance with HACCP Plans		8-201, 202, 203		-	-	1
16. Employee Clothing	2-304, 2-402		1	42. Prem	THE RESERVE AND ADDRESS OF THE PARTY OF THE		5-501	-	+	-	1
Equipment/Utensils				43. Livin	The State of Control of of C		5-202			-	1
17. Sanitation Methods	4-702,703	132	4	44. Linen	The second secon		4-801,802,803		1	+	T
18. Equipment/utennils cleaned & sanitized	4-601, 602, 702		4	45. Pets			5-501			T	1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	II, and Grease Cont	rol	Yes	No)	N//	A
20. Non-Food contact surfaces	4-101, 601		2	46. Greas	e Interceptor Inspection		1	1,		_	
21. Sponges/wiping cloths	4-101, 901		1		e Interceptor Maintenance Log						
22. Manual/Mechanical ware washing facilities	4-301,501	_	1	48. Greas	e Interceptor Signage						7
23. Equipment/utensil storage	3-304, 4-901	-	1	49. Rende	ering Documentation						277.50
24. Single service articles/Reuse	3-304, 4-502, 904		1	50 Allen	genAwareness Compliance	90,009(G)			0/		
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Number of Critical Violations These items require IMMEDIATE atte	ntion	4	Rece	Myn ived By	while	Inspecte	d By	a		4	

# of Seate	FOOD ESTAI	BLIS	нмі	ENT INSP	ECTION REPO	RT	Page	/	<u>/</u> 0.	9_	
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Telephone:	7 1/1	Type	of O	peration(s):	□ Potelt		NON	-			
Owner: Challeta.	<i>Q</i>	DFo					spection:				
	1 Sogram				□ Mobile	20 Routine		D R	elns	pecti	on
Person in charge (PIC):	/ 0	O Ter	mpore	ıry	☐ Caterer	O Compla	int	C In	vest	igati	on
Inspector: William Ha	mil	□ O⊓	her			□ New Est	ablishment	ОН	A C	CP	
Food Protection Management	1	N	CS	Canita	ry Facilities	ī			B.I.		-
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	elemin.		25 Sew			5 402, 403, 40	_	N	C	S
FOOD				-	cts/Rodents		6-501	-1			4
2. Food and Water from approved source	3-201, 5-101		1 4	1	d-washing facilities/procedures		2-301,5-203, 20	4		*****	4
3. Food Labeling / containers	3-302, 602		1	28. Plun		-	5-201, 205	- 1		-	1
FOOD PROTECTION				29. Toile	t Rooms		6-302, 402, 50	1			2
4 PHF Temperatures	3-401, 402, 403	All a	. 4	30. Hand	I-washing methods		5-202,6-301				2
5. Facilities hot & cold holding	3-501		4		age/refise/outside disposal		5-501,502				2
6. PHF Cooked & cooled	3-501	200	4		ropenings		6-202				1
7 Cross contamination	3-301, 302-304	1	4	33. Pesti	cides/RodenticideApplication		6-202, 501.7-20	6		_	ì
8. Spoiled foods	3-101, 701	180	2	34. Floor	a/Walls/Ceilings		6-201, 501				2
9. Damaged Foods	6-404		2	35. Light	ing		6-202, 6-303				1
10. PHF Thawing	3-501		2	36. Venti	lation		4-202, 204, 6-20	2,304			T
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	lingRooms		6-305				T
12. Food Handling	3-301,304		2	Other				-			
13.Food temperature measuring device	4-204, 203, 302		1.1	38. Toxic	Materials		7-201,102		100		4
Personal Hygienic Practices				39. Cons	umerAdvisory		3-603				2
14 Employee Health	2-201		4	40. HSP1	Requirements		3-801				2
15. Employee Hygiene	2-401, 403		4	41. Confe	ormance with HACCP Plans		8-201, 202, 203				
16. Employee Clothing	2-304, 2-402		1	42 Prem	ises		5-501				
Equipment/Utensils				43. Living	g Areas		6-202				T
17. Sanitation Methods	4-702, 703		4	44. Linen		-	4-801,802,803				
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	303	4	45. Pets			6-501				1
19. Food contact surfaces	4-202, 501, 701	5.7	2	Fats, O	il, and Grease Conti	rol	Yes	N	0	N/	A
20. Non-Food contact surfaces	4-101, 601		2	46. Greas	e Interceptor Inspection			1.	-1		
21. Sponges/wiping cloths	4-101, 901		1	47. Greas	e Interceptor Maintenance Log			1			
22. Manual/Mechanical ware washing facilities '	4-301, 501		1		e Interceptor Signage						
23.Equipmen/utensil storage	3-304, 4-903			49. Rende	ering Documentation			1			
24. Single service articles/Reuse	3-304, 4-502, 904		ı	50. Allers	genAwareness Compliance	90.009(G)	1	10			
N = Non-Critical C = Critica			Peu	20 Pts. (See	Reverse Side)	Reinspectio	on Date:				
Number of Critical Violations These items require IMMEDIATE atte	(lm	M Rece	MMU ived By	shilli.	Inspecte	1/4/	a			***

Tolephone:	Establishment: Cace Mont	Harry-	4	leed	41	nd f	t. School	Date:	1-6	6-6	20
Owner:	15 (MM.	man+1.	14	10	<u>z_</u>	15 6 5			100	111	-
Person in charge (PIC):	11	1			Commence.		□ Retall	Type of I	nspec	tion:	
Person in charge (PIC):	CRETION IVITALITIES	Pais mm	Q F	Food S	iervic	e	O Mobile	Routine		1	R
Food Protection Management	Person in charge (PIC):	1	07	Tempo	rory		□ Caterer	C Compla	int	1	□ In
1. PIC Assigned/Knowledgeable/Duties	Inspector: ////pom Hara	1/	100	Ither							
1. PIC Assigned/Knowledgeable/Duties	Food Protection Management		IN	C	S	Sanita	rv Facilities				T
2 Food and Water from approved source 3-301, 5-101 4 4 2 3 5001 4 4 2 4 2 5 5001 5 500, 200 5 5 5 5 5 5 5 5 5		2-101, 102	1000		_	_			5-402.	403, 404	-
3. Food Labeling / contineer 3-302, 662 1 70 700 1 70 70 70 70	FOOD			-		and the same of th			6-501		\neg
## PROTECTION ### Temperatures 3-401, 402, 403 4 5. Facilities hat & cold holding 3-501 4 5. Petitice & colded 3-501 5. Facilities hat & cold holding 3-301, 302, 304 4 5. Petitice & colded 3-501 5. Facilities hat & cold holding 3-301, 302, 304 4 5. Petitice & colded 5. Facilities 5. Facilit	2 Food and Water from approved source	3-201, 5-101	No.		4	27. Fland	I-washing facilities/procedure	,	2-301.5	5-203, 204	-1
## PHF Temperatures 3-401, 402, 403 4 5. Facilities hat & cold holding 3-501 4 31. Garbagorefuse/outside disposal 5-501, 502 5-501, 502 5-620, 6-301 5. Facilities hat & cold holding 3-501 4 31. Garbagorefuse/outside disposal 5-501, 502 5-501, 502 5-620, 502 5-620, 502 5-620, 503		3-302, 602			T						1
A PHF Temperatures	FOOD PROTECTION		_	Acres de la constante de la co							-
5. Facilities hold & cold holding 6. PHF Cooked & cooled 7. Cross contamination 3.301, 302, 304 8. Spoiled foods 8. Spoiled foods 9. Damaged Foods 1. 6-404 2. 2. 35. Lighting 3501 2. 36. Ventilation 3301, 303, 304, 305, 306, 6-40 2. 37. Dressing Rooms 6-202, 304 1. Food Protection/Storage 3301, 304, 305, 306, 6-40 2. 37. Dressing Rooms 6-202, 5-303 1. Food Handling 3301, 304 2. Determination 3301, 304 2. The food Protection/Storage 3301, 304 3. Food Handling 3. Food Handling 3301, 304 3. Food Handling 3. Food Handling 3. Food Control Hygienic Practices 3. Food Handling 3. Food Control Hygienic Practices 4. Food Handling 4. Employee Hygiene 2401, 403 4. Food Handling 3. Food Control Hygienic Practices 4. Food Handling 4. Food Control Hygienic Practices 4. Food Handling 4. Linen 4. Food Handling 4. Crease Interceptor Maintenance Log 4. Crease Interceptor Maintenance Log 4. Crease Interceptor Signage 4. Single service articles/Reuse 3. AllergenAwarenexsCompiliance 5. Crease Interceptor Signage 5. Food Control Hygien 5. AllergenAwarenexsCompiliance 5. AllergenAwarenexsCompiliance 5. AllergenAwarenexsCompiliance 5. Crease Interceptor Signage 5. Food Control Hygie	4 PHF Temperatures	3~401, 402, 403	ARREST.	T	4	30. Hand	-washing methods			grand the same of	
6. PHF Cooked & cooled 7. Cross contamination 3-301, 302, 304 4 8. Spoiled foods 3-101, 701 2 9 Damaged Foods 1 6-404 2 33. PesticideuRodenticideApplication 6-202, 501, 701 34. Floory/Walts/Cellings 6-202, 6-303 10 PHF Thawing 3-501 1 Food Protection/Storage 3-303, 305, 306, 6-40 2 2 11. Food Handling 3-301, 304 12. Food Handling 3-301, 304 13. Food temperature measuring device 13-201, 304 14. Employee Health 15. Employee Hygiene 2-401, 403 14. Employee Hygiene 2-401, 403 15. Employee Hygiene 2-304, 2-402 11. Sanutaron Methods 16. Employee Clothing 2-304, 2-402 17. Sanutaron Methods 18. Equipment/Utensits cleaned & sanutazed 4-601, 602, 702 4. Linen 4. Linen 4. Sponger/wiping cloths 4-101, 601 2. Mon-Food contact surfaces 4-101, 601 2. Mon-Food contact surfaces 4-101, 601 2. Mon-Food contact surfaces 4-101, 601 2. Monaus/Mechanical ware washing facilities 3-304, 4-903 11. Single service articles/Reuse 3-304, 4-502, 904 11. Single service articles/Reuse	5. Facilities hot & cold holding	3-501			4	31. Gorba	age/refuse/outside disposal				-
7. Cross contamination 3-201, 302, 304 4 33. Pesticide/Rodenticide/Application 6-202, 501, 7-206 8. Spoiled foods 3-401, 701 2 34. Floor/Walls/Cellings 6-201, 501 34. Floor/Walls/Cellings 6-201, 501 35. Lighting 6-202, 6-303 10. PHF Thawing 3-501 2 36. Vertilation 4-202, 204, 6-202, 304 17. Food Protection/Storage 3-303, 305, 306, 6-40 2 37. Dreating Rooms 6-305 17. Dr	The state of the s	3-501	1		4		the same of the sa				-
Spoiled foods 3-I(01.701 2 2 34. Floory/Walls/Ceilings 6-201. 501 9 Damaged Foods 1 6-404 2 2 35. Lighting 6-202.6-303 36. Ventilation 4-202.204.6-202.304 36. Ventilation 4-202.204.6-202.304 37. Dresting Rooms 6-305 37. Dresting Rooms	SATURATION OF THE PROPERTY OF		1		_	_				501.7,204	1
9 Damaged Foods 6-404 2 35. Lighting 6-202,6-303 10. PHF Thawing 3-501 2 36. Ventilation 4-202,204,6-202,304 11. Food Protection/Storage 3-303, 305, 306, 6-40 2 37. Dresting Rooms 6-305 12. Food Handling 3-301, 304 2 Other 38. Toxic Materials 7-201 197 1		1	To the	1			A DESCRIPTION OF THE PROPERTY				-
10 PHF Thawing		of the second				and an interest tree			_		+
11 Food Protection/Storage 3-303, 305, 308, 6-40 2 37. Dresting Rooms 6-305 12 Food Handling 3-301, 304 2 2 37. Dresting Rooms 6-305 13 Food temperature measuring device 4-204, 203, 302 1 38. Toxic Materials 7-201 1972 14 Employee Health 2-201 4 4 4 4 4 4 4 4 4				1	_						101
12. Food Handling 3-301, 304 2	The state of the s			-		THE RESIDENCE				.u-1, Q-202.	701
13. Food temperature measuring device 4-204, 203, 302 1 38. Toxic Materials 7-201 197 39. ConsumerAdvisory 3-603 3-204, 2-402 49. Permises 3-201, 202, 203 49. Permises 3-201, 202, 203 49. Rendering Documentation 3-603 49. Rendering Documentation 49. Rendering Documentation 49. Rendering Documentation 49. AllergenAwareness Compliance 490, 009 (G)		-		-	-	White the second second to			U-JUD		
39. ConsumerAdvisory 3-603						passes	Matari da		2 901 1	1975	
14 Employee Health 2 201		1 1 201, 203, 305								JI	-
15 Employee Hygiene	The state of the s	T2.201			1						-
1			ES							na 4na	-
2	The same of the sa		-	\vdash	—-i					VZ. 7U,3	-
17. Sanitation Methods 4-702, 703 4 44. Linen 4-801,802,803 45. Pets 45.		1 - 242 - 405			. 1						-
48. Equipment/utensits cleaned & sanitized 4-601, 602, 702 45. Pets 46. Grease Interceptor Inspection 46. Grease Interceptor Inspection 47. Grease Interceptor Maintenance Log 48. Grease Interceptor Signage 48. Grease Interceptor Signage 49. Rendering Documentation 49. Rendering Documentation 40. Single service articles/Reuse 49. Allergen Awareness Compliance \$90.009(G)		T4.707 707	babb.			Britan contraction or commerce	the second second second second second second			m 00-	-
19. Food contact surfaces 4-202, 501, 701 2 Fats, Oil, and Grease Control Yes N 20. Non-Food contact surfaces 4-101, 601 2 46. Grease Interceptor Inspection 47. Grease Interceptor Maintenance Log 48. Grease Interceptor Signage 48. Grease Interceptor Signage 49. Rendering Documentation 49. Rendering Documentation 40. Single service articles/Reuse 3-304, 4-502, 904 4 50. Allergen Awareness Compliance (90.009 (G))			38		-		····			472,803	-
20. Non-Food contact surfaces 4-101, 601 2 46. Crease Interceptor Inspection 21. Sponges/wiping cloths 4-101, 901 1 47. Grease Interceptor Maintenance Log 22. Manual/Mechanical ware washing facilities 4-301, 501 1 48. Grease Interceptor Signage 3-304, 4-903 1 49. Rendering Documentation 24. Single service articles/Reuse 3-304, 4-502, 904 1 50. Allergen Awareness Compliance 590,009 (G)	The state of the s	CALL STREET, S			-	-	0 4 6 6		6-501	70.V	Ļ
21. Sponges/wiping cloths 4-101, 901 1 47. Grease Interceptor Maintenance Log 48. Orease Interceptor Signage 48. Crease Interceptor Signage 49. Rendering Documentation 49. Single service articles/Reuse 3-304, 4-502, 904 1 50. Allergen Awareness Compliance 590, 009 (G)			-	-	_			roi	-	Yes	N
22. Manual/Mechanical ware washing facilitles 4-301, 501 1 48. Grease Interceptor Signage 13. Equipment/utensit storage 3-304, 4-903 1 49. Rendering Documentation 24. Single service articles/Reuse 3-304, 4-502, 904 1 50. AllergenAwareness Compliance 500,009 (C)			-						_		1
23.Equipment/utensit storage 3-304, 4-903 1 49. Rendering Documentation 24. Single service articles/Reuse 3-304, 4-502, 904 1 50. AllergenAwareness Compliance 590.009(G)					_	1000			-1		-
24. Single service articles/Reuse 3-304, 4-502, 904 1 50. AllergenAwarenessCompliance 500.009(G)				-		-	and the second s				
(So: AltergenAwareness-Campiange by0.004(4;)	The second secon		-	-		-				-	_
Item No. No Use betieves on inspections	24. Single service afticion keuse	3-304, 4-302, 904				50. Allers	genAwureness Compliance	590.009 (G)	_		
					1	138601	TUAGE				_

# of Seats	FOOD ESTA	вЦ	SHI	MEN	NT INSP	ECTION REPO	RT	Page_				
Establishment:	onto Ano	tor	nv	, ,	Mand	hard Q	Date: M	215.	0	1	ik	-
Address: 13	ad land	4	-/	7	Canel	no and &	Score:	100	8	(2)	0	
Telephone:	a miner	Ty	pe of	Ope	ration(s):	Retail	Type of In	spection	111	-	_	
Owner: Chan Make	Kensi.			Servi		☐ Mobile	Routine	opotaom	OF	lelns	no oti	
Person in charge (PIC):	10/12	01	Temp	orary		☐ Caterer			-			
Inspector: /////an			Other			G Caterer	Complain		-	nvest	_	
11/11/01h 7	Tame	12,	Orner				O New Esta	iblishment	OH	I A C	CP	
Food Protection Management		N	C	S	Sanita	ry Facilities	1			N	C	S
PIC Assigned/Knowledgeable/Duties	2-101, 102			न	25 Sewa	age		5-402, 403, 40 -	4	1000		4
FOOD		YTTO				ris/Rodents		5-501				4
2 Food and Water from approved source	3-201, 5-101	A SECTION ASSESSMENT		4	-	d-washing facilities/procedures		2-301, 5-203, 20	н			4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			1	28 Plum			5-201, 205				1
4 PHF Temperatures	3-401, 402, 403	Contract Con	1		29. Toile			-302, 402, 50				2
5. Facilities hot & cold holding	3-501		\vdash	-	And the contract of the contra	-washing methods		-202,6-301	_			2
6. PHF Cooked & cooled	3-501		\vdash	4		age/refuse/outside disposal		-501,502		_		2
7. Cross contamination	3-301, 302, 304	10-3	\vdash	4	32. Quier	roperings cides/RodenticideApplication		-202	_			1
8 Spuiled foods	0-101, 701	0.0		2		3/Walls/Cellings		-202, 501, 7-20	0			1
9. Damaged Foods	6-404	The same of		2	35. Light			-201, 501 -202, 6-303				2
10. PHF Thawing	3-501			2	36. Ventil			-202,204,6-20	2 104			1
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	termination and the second second		-202, 204, 6-20. -305	2, 304	-	-	1
12. Food Handling	3-301, 304			2	Other	ili Betovetja		-302				Ц
13.Food temperature measuring device	4-204, 203, 302		\vdash		38 Toxic	Materials	17	-201,102	- 1			1
Personal Hygienic Practices						amer Advisory	-	-603		100		2
14 Employee Health	2-201	184		4	200 - 200	Requirements		-80)				2
15. Employee Hygiene	2-401, 403			4	-	ormance with HACCP Plans		-201,202,203	\neg			1
16. Employee Clothing	2-304, 2-402				42. Premi	5C5		-501	-	\rightarrow		Ť
Equipment/Utensils	3				43. Living	Areas		-202		\neg		i
17. Sanitation Methods	4-702, 703			4	44. Linen		4	801,802,803				Ť
18. Equipment/itensils cleaned & sanitized	4-601, 602, 702	32		4	45. Pets		6	-501				1
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease Contr	ol	Yes	- 1	lo.	N	/A
20. Non-Food contact surfaces	4-101, 601			2	46. Grease	e Interceptor Inspection			1	-		
21. Spanges/wiping cloths	4-101, 901	_		1	47. Grease	e Interceptor Maintenance Log						
22. Manual/Mechanical ware washing facilities	4-301, 501	-		1		e Interceptor Signage						
23 Equipment/utensil storage	3-304, 4-903	-		1	19. Rende	ering Documentation						
24. Single service articles/Reuse	3-304, 4-502, 904				50. Allerg	genAssureness Compliance	90.009(G)	4		NE		
Item No.	tous on		ns		chòu							
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE at		-1	X	us 20	MA	Reverse Side)	Reinspection	Ho	,			-

# of Seats	FOOD ESTA	BĻI	SHI	VIEN	IT INSP	ECTION REPO	RT	Page	/	_/°	of	
Establishment:	of Soul	Sino	, .	-			Date: 6	21 11		t		
Address:	y AKOGY	11	1				Score:	7-085	SA	1_	_	
Address: 15 Chan de	and II	Tark	/	0				100	10			
	, 0				ration(s):	□ Retail	Type of I	inspection:				
Owner: C had //mint	IN Drawn	PE	food !	Servic	:c	☐ Mobile	Q Routin	D	Q I	Reins	pecti	on
Person in charge (PIC):	Charles of the Contract of the	01	Гетр	Drary		☐ Coterer	□ Comple	aint	OI	nves	tigati	on
Inspector:	Horas	00	ther				<u> </u>	tablishment	-		CP	
Food Protection Management	79 (2 12 12 12	N	C	S	Paulta	22-00		1	-	1 21		
1. PIC Assigned/Knowledgeable/Duties'	2-101, 102	100		4	25 Sewa	ry Facilities		6 100 407 10		N	C	S
FOOD	2-101, 102					ts/Rodents		5-402, 403, 40	-1	100	⊢	4
2. Food and Water from approved source	3-201, 5-101		1	4		-washing facilities/procedures		2-301,5-203, 20	M	100	-	4
3. Pood Labeling / containers	3-302, 602				28. Pium			5-201, 205	7 -4	Miles Co.	-	1
FOOD PROTECTION			-			t Rooms		6-302, 402, 50	1	\vdash	-	2
4. PHF Temperatures	3-401, 402, 403	300		4		-washing methods		5-202,6-301		-	-	2
5 Facilities hot & cold holding	3-501	1		4	VI-COMMISSION AND	nge/refuse/outside disposal		5-501,502	-	_		2
6 PHF Cooked & cooled	3-501			4	32. Outer			6-202			_	1
7 Cross contamination	3-301, 302, 304	4		4		ides/RodenticideApplication		6-202, 501, 7-20)6		-	Ť
8 Specied foods	3-101, 701			2	1	s/Walls/Ceilings		6-201, 501	·		_	2
9. Damaged Foods	6-404			2	35. Light			6-202,6-303				i
10. PHF Thawing	3-501			2	36. Ventil			4-202,204,6-20	2,304			Ť
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37 Dress	ing Rooms		6-305	-			T
12. Food Handling	3-301, 304	200200		2	Other							-
13.Food temperature measuring device	4-204, 203, 302			1	38. Toxic	Materials		7-201, 102	1,000	980		4
Personal Hygienic Practices					39. Const	ımer Advisory		3-603				2
14. Employee Health	2-201	100		4	40. HSPF	laquirements		3-8:11				2
15. Employee Hygiene	2-401, 401			4	41. Confo	rmance with HACCP Plans		8-201,202,203				1
16. Employee Clothing	2-304, 2-402			L	42. Premi	ses		6-501				1
Equipment/Utensils	·				43. Living	Areas		6-202				1
17. Sanitation Methods	4-702, 703			4	44. Linen			4-801,802,803				1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	1000		4	45. Pets	A		6-501				1
19. Food contact surfaces	4-202, 501, 701	_	-	2	Fats, O.	il, and Grease Conti	ol	Yes	1	Vo	N	/A
20. Non-Food contact surfaces	4-101, 601	_	-	2	_	Interceptor Inspection			1	_		
Sponges/wiping cloths Manual/Mechanical ware washing facilities	4-101, 901			1		Interceptor Maintenance Log			4			
23 Equipment/utensil storage	4-301, 501		-			Interceptor Signage			1			
24. Single service articles/Reuse	3-304, 4-903 3-304, 4-502, 904			-	-	ring Documentation	-					
Item No.	3,304, 4,302, 904	- Frenchis		1]	50 Alleri	enAwareness Compliance	90.009 (G)	V	150			
No criator	dans on	7	14	Spi	retra	4						
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		4	Min	un 20	Pts: (See	Reverse Side)	Reinspecti	on Oate:	7	_		-3

Establishment:	- heat	-5	01	m	/		Date: /	1/2	12018			
Address:	Chron		Second gale	Her Live			Score:		1111	2,	-	
Telephone:	JAN TO	Typ	oe of	Ope	ration(s): 🗆 R	etail	Type of 1	Inspe	clion:	_		
Owner: 6 has 1 1 Shekard	1	1	ood S			obile	12 Routin) D .!	-	4
Person in charge (PIC):	Migmin	1							-	Rein		
U/401	, ,		empe	PILLA	lnc	oterer	☐ Compli	alnt 		Inve	tigat	ion
Inspector: William Tonas		00)ther				O New Es	tablis	iliment C	HA	CCI	Ĺ.
Food Protection Management	I	N	CI	S	Sanitary Fa	cilities		ī		ĪÑ	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	1000		4	25 Sewage			5-402	2, 403, 404	100	+	4
FOOD					26 Insects/Rod	ents		6-501		100		14
2 Food and Water from approved source	3-201, 5-101			4	27. Hand-washii	ig facilities/procedures		2-301	,5-203, 204	- 8		4
3. Food Labeling / containers	3-302, 602			1	28. Plumbing			5-201	, 205			I
FOOD PROTECTION					29. Toilet Room	4		6-302	2, 402, 501		1	2
4. PHF Temperatures	3-401, 402, 403			4	30. Hand-washir	ig methods		5-202	,6-301			2
5. Facilities hot & cold holding	3-501	100		4	31. Garbage/refu	se/outside disposal		5-501	,502			2
6. PHF Cooked & cooled	3-501	A STATE		4	32. Outer openin	p.s.		6-202				1
7. Cross contamination	3-301, 302, 304	No.		4	33. Pesticides/Ro	identicideApplication		6-2112	,501,7-206			1
8 Speiled foods	3-101, 701			2	34. Floors/Walls	Ceilings		6-201	, 501			2
9. Damaged Foods	6-404			2	35. Lighting			-	,6-303			Ī
10. PHF Thawing	3-501			2	36. Ventilation			4-202	.204,6-202.3	04		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		_	2	37. Dressing Roo	ma		6-305				L
12. Food Handling	3-301, 304	-	_	2	Other			,			_	_
13.Fnod temperature measuring device	4-204, 203, 302				38. Toxic Materia			7-201	-		1	4
Personal Hygienic Practices		Lancas I	-	\neg	39. ConsumerAc			3-603			_	2
14. Employee Health	2-201	100	-	4	40. HSPRequire:			3-801		- 30	1	2
15 Employee Hygiene 16. Employee Clothing	2-401, 403	100	-	4		with HACCP Plans		_	,202,203		₽-	1
Equipment/Utensils	2-304, 2-402				42. Premises			6-501		+	1	11
17. Sanitation Methods	4-702, 703	South 1		71	43. Living Areas			6-202	-	-	+	1
18. Equipment/atensils cleaned & sanitized	4-601, 602, 702	100	-	4	45. Peta			_	,802,803		+-	11
19. Food contact surfaces	4-202, 501, 701	STATE OF		2		d Grease Contr		6-501			Ļ	1 1
20. Non-Food contact surfaces	4-101, 601	-	\rightarrow	2	46. Grease Interco		01		Yes	No		N/A
21. Sponges/wiping cloths	4-101, 901		\dashv	Ť		ptor Maintenance Log				-	+-	-
22. Manual/Mechanical ware washing facilities	4-301, 501			Ħ	48. Grease Intero						+-	-
23 Equipmen/utensil storage	3-304, 4-903			ī	49. Rendering Do						+	
24. Single service articles/Reuse	3-304, 4-502, 904		\neg	1	A STATE OF THE PARTY OF THE PAR	reness Compliance	90.009(G)			AST.	1	-
Item No.		-						-			2	_
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Number of Critical Violations
These items require IMMEDIATE attention

Received By

Address: Telephone: Owner: Person in charge (PIC): Inspector: Inspector:  Food Protection Management  1 PIC Assigned/Knowledgeable/Duties FOOD  2 Food and Water from approved source	2-101, 102	Type A Foo	d Servi		C Retail	Score: Type of Ins	100	19	_	
Owner:		☐ Ten	d Servi	ce		A	pection:	10	_	_
Person in charge (PIC): Inspector: Food Protection Management    PIC Assigned/Knowledgeable/Duties FOOD		O Ten	прогогу			1 -2 he or resul				
Food Protection Management    PIC Assigned/Knowledgeable/Duties FOOD		O Ten	прогогу			O Danielan		O.D. /		
Food Protection Management    PIC Assigned/Knowledgeable/Duties FOOD		O Oth				Odloutine	-	□ Reli		
Food Protection Management    PIC Assigned/Knowledgeable/Duties FOOD			ier		O Caterer	☐ Complaint		□ Inve		
1 PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102	NIC				O New Estab	lishment	DHA	CC	P
FOOD	2-101, 102			Sanita	ry Facilities	T		IN	Tc	1 5
		1000	4	25 Sewi		5-4	102, 403, 404	-	10	1-5
2 Food and Water from approved source		American			na/Rodents	6-5	-	-0	-	d
	3-201, 5-101		4	27 Hand	l-washing footblootprocedures	2-3	01.5-203.204	- 19		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum		5-2	201, 205		L	1
4. PHF Temperatures	3-401, 402, 403	1000	1	29. Tolle			102, 402, 501			3
5. Facilities hot & cold holding	3-501		1 4		washing methods		02,6-301	-	+	12
6. PHF Cooked & cooled	3-501	200	+-	32. Outer	ngc/refuse/outside disposal	6-2	01,502	+		2
7. Cross contamination	3-301, 302, 304	100	4		ides/RodenticideApplication		112, 501, 7-206		1	+
8. Speifed foods	3 101, 701		2		Walls/Ceilings	1	01,501	_	1	2
9. Damaged Foods	6-404		2	35. Light	ing	6-2	02,6-303		-	1
10. PHF Thowing	3-301		2	36. Ventil	otion	4-2	02,204,6-202.	.304		1
11. Food Protection/Storage 12. Food Hondling	3-303, 305, 306, 6-40	-	2		ing Rooms	6-3	05			
13.Food temperature meantring device	3-301, 304 4-204, 203, 302	+	2	Other				-		-
Personal Hygienic Practices	1 4-204, 203, 302		1	-	Muterrals	The contract of the contract o	U1, 102		-	4
14. Employee Health	2-201	Dir.	14	-	imerAdvisory Imprirements	3-60		(9)	H	2
15. Employee Hygiene	2-401, 403		4	-	etmance with HACCP Plans		01,702,203	200	-	1
16. Employea Clothing	2-304, 2-402		Ti	42. Premi		6-5			-	i
Equipment/Utensils				43. Living	Areas	6-2	02			ī
7. Sanitation Methods	4-702, 703		4	44. Linen		4-84	01.802.803			Ti
18. Equipment/utensils cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702	500	4	45. Pels		6-54				1
20. Non-Food contact surfaces	4-202, 501, 701 4-101, 601	+	2		l, and Grease Contr	ol	Yes	No	1	N/A
21. Sponges/wiping cloths	4-101, 901		1	-	Interceptor Inspection Interceptor Maintenance Log	***************************************	-	/_	-	
22. Manual/Mechanical ware washing facilities	4-301, 501		11		: Interceptor Signage		-		╁	
3 Equipment/utensil storage	3-304, 4-903		1		ring Documentation		-		+	-
4. Single service articles/Reuse	3-304, 4-502, 904		1		en Awareness Compliance	90.009/G	1,/	1000	-	_
No weeks	hous on	in sp	ne A	iov.						
			*****							
N = Non-Critical C = Critica	at S = Score	M	inus 20	Pts. (See	Reverse Side)	Reinspection	Bate:			

Establishment: Calumat	DIAC PAI	18	·Co	hon	/	Date:	2-16-	3.0	1/	-
Address: 75 201	011 Ct	- Orlinal				Score:	in	7	-	
Telephone:		Туре	of Ope	ration(s):	□ Retall	Type of In	spection:	α	_	-
Owner: Chan Mitation	1 Tragen	Q(Foo	od Servic	e	☐ Mobile	d Routine	•	□ Rein	spect	lon
Person in charge (PIC):	ry parin	O Ten	nporary		☐ Caterer	□ Complai	in t	☐ Inves		
777/1 //	rail	C) Oth		~	- Cutter	O New Esta		OHA		
Food Protection Management		NO	CS	The contract of the con-	ry Facilities			N	C	S
1. PIC Assigned/Knowledgeable/Dutics	2-101, 102	1000	4	25 Sewa			5-402, 403, 404		1	4
2. Food and Water from approved source	3-201, 5-101		Tal	-	cts/Rodents d-washing facilities/procedures		6-501 2-301.5-203, 20	- 100	-	4
3. Food Labeling /containers	3-302, 602		11	28 Plum			5-201, 205	1000	+-	l ï
FOOD PROTECTION					et Rooms	-	6-302, 402, 501		+	2
4 PHF Temperatures	3-401, 402, 403		4	30. Hand	I-washing methods		5-202,6-301		1-	2
5. Facilities hat & cold holding	3-501		4	31. Garb	age/refuse/outside disposal		5-501,502			2
6 PHF Cooked & cooled	3-501		4	32. Outer	ropenings		6-202			1
7. Cross contamination	3-301, 302, 304		4	33. Pestio	cides/RodenticideApplication		6-2112, 501, 7-20	6		1
8 Spoiled foods	3-101, 701	100	2	34. Floor	n/Walls/Ceilings		6-201,501			2
9. Damaged Foods	6-104		2	35. Light			6-202,6-303			I
10. PHF Thowing	3-501	$\perp$	2	36. Venti	- Andrews		4-202, 204, 6-20	2,304	_	1
11. Food Protection/Storage 12. Food Handling	3-103, 305, 306, 6-40		2	THE PERSON NAMED IN	ing Rooms		6-305			I
13. Food temperature measuring device	3-301, 304	-	2	Other					-	-
Personal Hygienic Practices	4-204, 203, 302			-	Maicrals		7-201,102		-	4
14. Employee Health	2.201		Tal	5-mentioned and the	umerAdvisory Requirements		3-603 3-801		-	2
15. Employee Hygiene	2-401, 403		+		ormance with HACCP Plans		8-201,202.203	1000	4	1 2
16. Employee Clothing	2-304, 2-402	THE REAL PROPERTY.	+	42. Premi		-	6-501	$\rightarrow$	+-	1
Equipment/Utensils				43. Livin			6-202	-	+	1
17. Sanitation Methods	4-702, 703		14	44. Linen			4-801,802,803	_	+-	Ħ
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501	$\neg$	1	T
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Conti	rol	Yes	No	7	V/A
20. Non-Food contact surfaces	4-101, 601		2	-	se Interceptor Inspection	-			T	
21. Sponges/wiping cloths	4-101, 901		1	47. Greas	e Interceptor Maintenance Log					
22. Manual/Mechanical ware washing facilities	4-301, 501		1	48. Greas	se Interceptor Signage					
3.Equipment/utensil storage	3-304, 4-903		1	49. Rende	ering Documentation					
24. Single service articles/Reuse	3-304, 4-502, 904			50. Allen	genAwareness Compliance	590.009(G)	V			
2018 p	trans.	en Eigh	nel	in Sy	restor					
N = Non-Critical C = Critica  Number of Critical Violations  These items require IMMEDIATE atte		~	Tinus 20	) Pts. (Sec	e Reverse Side)	Reinspection	on Daye:	/		

Address:	Systan		-0	1/20		Date: Score:	ept	5		04
Telephone:				ration(s):	□ Retail		Inspection:			
Owner: Span Alutak	Will Dong.		od Servic	e	□ Mobile	<b>₹</b> Routin	ie	□ Rel	nspec	etion
Person in charge (PIC):	1	C Ter	прогату		□ Caterer	C Compl	aint	□ Inv	estiga	itlon
Inspector:	tom	□ Off	ner			O New E	stablishment	ПHА	CC	P
Food Protection Management		N	CS	Sanita	ry Facilities		1	1	1   0	S
1. PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102	1911	4	25. Sewa	ige WRodenis		5-402, 403, 40 6-501	1		1
2. Food and Water from approved soutce	3-201, 5-101		14		l-washing facilities/procedur	95	2-301.5-203.20	И	10	4
3. Food Labeling / containers	3-302, 602			28. Plum		las I	5-201, 205		+-	1
FOOD PROTECTION		22.7		29. Toile			6-302, 402, 50	ī		2
4. PHF Temperatures	3-401, 402, 403	Will .	4	30. Hand	-washing methods		5-202,6-301		_	2
5. Facilities hot & cold holding	3-501		4	31. Gub	ige/refuse/outsidedisposal		5-501,502			2
6. PHF Cooked & cooled	3-501	100	4	32. Outer	openings		6-202			1
? Cross contamination	3-301, 302, 304	833	4	33. Pestic	rides/RodenticideApplicatio	1	6-202, 501,7-20	16		1
8. Spoiled foods	3-101, 701		2	34. Floor	s/Walls/Ceilings		6-201, 501			2
9. Damaged Foods	6-404		2	35. Light	ing		6-202, 6-303			1
10. PHF Thawing	3-501		2	36. Venti	ACCORDING TO THE PARTY OF THE P		4-202, 204, 6-20	2,304		1
11. Food Protection/Storage	3-303, 105, 306, 6-40		2	37. Dress	ing Rooms		6-305			1
12. Food Handling	3-301, 304	-	2	Other			·			
13.Food temperature measuring device	4-204, 203, 302		11	38. Toxic	Materials		7-201,102	_	<b>III</b>	4
Personal Hygienic Practices	7		1	39. Const	umerAdvisory		3-603		B	2
14. Employee Health	2-201	-	4		Requirements		3-3/11	- 1		2
15. Employee Hygiene	2-401, 401	100	- 4	and the same of the last of	ormance with HACCP Plans		8-201, 202, 203		-	1.
16. Employee Clothing Equipment/Utensils	2-304, 2-402			12. Premi	-		6-501		-	44
· · · · · · · · · · · · · · · · · · ·	T	-			g Areas		6-202	-	+	1
17. Sanisama Metrods	4-702, 703	-	4	44. Linen			4-801,802,803	-	+	1
18. Equipment/utensils cleaned & sanitized  19. Food contact surfaces	4-601,602,701 4-202,501,701		1 2	45. Pets	il, and Grease Con	4-1	6-501 Yes	No	1	21/4
20. Non-Food contact surfaces	4-101, 601	-	1 2			(LD)	res	140	-	N/A
21. Sponges/wiping cloths	4-101, 901	_	Ti		e Interceptor Inspection			1	+	
22. Manual/Mechanical ware washing facilities	4-301, 501		11		e Interceptor Maintenance L e Interceptor Signage	)g	_	+	+	_
23.Equipment/utensil storage	3-304, 4-903	_	Ti		enterceptor anglose				+	
24. Single service prticles/Reuse	3-304, 4-502, 904		1	-		Ton source		-	100	-
Item No.		1		[50] Aller	genAwureness Compliance	150°003(Q)	1	1000	2	
	No vii	rla	tiá	s di	n inspe	Aiet.	4			
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N = Non-Critical C = Critica	S = Score	, N	linys 20	Pts. (See	Reverse Side)	Reinspect	tion Date:	111		

Establishment:	11 /1/m.	nis	/	11		( head	Date:	1/8/201	ef		
Address: 200 Lach	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	CIA	4-,		94 0	SC NOOL	Score:	10/001	J		_
Telephone:	na STIE	170	ne of	Onei	ration(s):	Retail		Inspection:			
Owner: [ / / // ///		1 4		Servic							
CIENANI IVITTI TOTAL	1 amamm	L.			е	O Mobile	A Routir	16	□ Rei	speci	Jon
Person in charge (PIC):	In mohandi	DI	emp	orary		□ Caterer	O Comp	laint	☐ Inve	stignt	ion
Inspector: Whom Horn	//	00	)ther				□ New E	stablishment	OHA	CCI	7
Food Protection Management		IN	C	S	Sanita	ry Facilities	Admin colorido con distri	T	IN	TC	Ts
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	(		4	25 Sew			5-402, 403, 40	- District		1
FOOD					26 Inse	ts/Rodents		6-501			1
2 Food and Water from approved source	3-201, 5-101			4	27. Hand	l-washing facilities/proced	ures	2-301, 5-203, 2	04		
3. Food Labeling / containers	3-302, 602			1	28. Plum	bing		5-201, 205			T
FOOD PROTECTION					29. Tolle	t Rooms		6-302, 402, 50	01		
4 PHF Temperatures	3-401, 402, 403			4	30. Hand	l-washing methods		5-202,6-301			
5. Facilities hot & cold holding	3-501	ISR.		4	31. Garb	age/refuse/outsidedisposa		5-501,502			1
6. PHF Cooked & cooled	3-501	187		4	32. Outer	ropenings		6-202			T
7. Cross contamination	3-301, 302, 304			4	33. Pestid	ides/RodenticideApplicat	on	6-202, 501, 7-2	06	T	Ti
8 Spailed foods	3-101, 301			2	34. Floor	s/Walls/Ceilings		6-201, 501			2
9. Damaged Foods	6-404			2	35. Light	ing		6-202,6-303			1
0. PHF Thawing	3-501			2	36. Venti	lation		4-202,204,6-2	02,304		1
1. Food Protection/Storage	3-303, 305, 306, 6-40			2	17. Dress	ing Rooms		6-305			1
2. Food Handling	3-301, 304			2	Other						
3.Food temperature measuring device	4-204, 203, 302				38. Toxic	:Materials		7+201,102	- 100		4
ersonal Hygienic Practices		_		_	39 Cons	unterAdvisory		3-603	1 3		2
14 Employee Health	2-201			4	40. HSP1	Requirements		3-801		10	2
5. Employee Hygiene	2-401, 403	100		4	41. Confe	ormance with HACCP Plan	S	8-201,202,203			1
6. Employee Clothing	2-304, 2-402			1	42. Premi	ises		6-501			1
Equipment/Utensils		-		_	43. Living			6-202			1
7. Sanitation Methods	4-702, 703	188		4	44. Linen			4-801,802,803			1
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702	100		4	45. Pels			6-501			1
9. Food contact surfaces	4-202, 501, 701		_	2	Fats, O	il, and Grease Co	ntrol	Yes	No	N	I/A
Non-Food contact surfaces	4-101, 601	-	-	2	-	e Interceptor Inspection			1		
1. Sponges/wiping cloths	4-101, 901	-		1	,	e Interceptor Maintenance	Log	V			
2. Manual/Mechanical ware washing facilities	4-301, 501	-	-	-		e Interceptor Signage		/_		1	
3.Equipment/utensil storage	3-304, 4-903	-		1	49. Rende	ering Documentation		V			-
4. Single service articles/Reuse	3-304, 4-502, 904			1	50. Aller	genAwareness Complian	e \$90,009(G)	V	0.01	L	reams
Item No.	11	_									1
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Fedricia	Cinerale		16		PIL						
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BI No. of the American	1 0 5						1				ő
N = Non-Critical $C = Critical$	al $S = Score$		Min	us 20	Pts. (See	Reverse Side)	Reinspec	ifon Date:			
		10	) /				. /	11.1	-		-
umber of Critical Violations		1	1	LRE	RED		111	440			
hese items require IMMEDIATE at							Sharper and the same of the sa				

Establishment: Address: 299 High Fig.	y High	΄.	sc	De	10/		Date:	The star	ber	19,0	20,	18
Telephone:	la Vil	Тур	e of	Ope	ration(s):	□ Retnil		of Inspe	ection:			
Owner: [ Last 11. Lord:	W. Banana	20 F	ood S	Servic	e	☐ Mobile	Ø Rou	-		O Reins	mani	ion
Person in charge (PIC):	w Kng ma	DT	empo	rnev		□ Caterer		_			-	-
Inspector:			ther	,,		Caterer	O Con			C Inves		
(Sullan) Ho	MU/		LLICI				☐ Mew	Estabil	shment	OHAC	CCI	-
Food Protection Management	1	N	CI	S	Sanita	ry Facilities		-T		IN	TC	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 192			4	25. Sew			5-40	12, 403, 404	100	H	1 4
FOOD					7	cts/Rodents		6-50		- 80		4
2. Food and Water from approved source	3-201, 5-101	811		4	27. Han	l-washing facilities/proced	urcs	2-30	1,5-203, 204			14
3. Food Labeling / containers	3-302, 602			1	28. Plun	nbing		5-20	1, 205			1
FOOD PROTECTION	Transfer River in the			_		t Rooms			2, 402, 501			2
4. PHF Temperatures	3.401, 402, 403			4	Section Section	s-washing methods			2,6-301		-	2
5 Facilities hat & cold halding	3-501		-	4	-	age/refuse/outside dispose	4	-	1,502			2
6. PHF Cooked & cooled	3-501		-	4		ropenings		6-20			-	1
7. Cross contamination	3-301, 302, 304	745	-	4	-	cides/RodenticideApplicat	ion	-	2,501,7-206			1
Spoiled foods     Damaged Foods	3-101, 701 <b>5-404</b>	OHER		2		Walls/Ceilings			1,501		_	2
10. PHF Thawing	3-501	$\vdash$	-	2	35. Light				2,6-303	201	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-		-	36. Venti				2,204,6-202.	304	_	1
12. Food Handling	3-301, 304		-	2	Other	ing Rooms		6-30:	5			1
13.Food temperature measuring device	4-204, 203, 302		$\rightarrow$	1				T		1		-
Personal Hygienic Practices	14-204, 203, 302			-		Materials		7-20		- 100	-	4
14. Employee Health	2-201					umerAdvisory		3-603		- 100	$\vdash$	2
15. Employee Hygiene	1		-	4		Requirements ormance with HACCP Plan		3-801		- 1	┞—	.2
16. Employee Clothing	2-401, 403 2-304, 2-402		$\rightarrow$	÷	42. Prem		13	_	1,202.203		-	-
Equipment/Utensils	Leaniterine			لب	43. Livin	Transcription of the latest and the		6-501			├	1
17. Sanitation Methods	4-702, 703	1000	T	4	44. Linen			-	1,802,803	-	-	-
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	靈		4	45. Pets			6-501				1
19. Food contact surfaces	4-202, 501, 701			2		il, and Grense Co	ntrol	10-301	Yes	No	N	/A
20. Non-Food contact surfaces	4-101, 601	$\neg$		2		e Interceptor Inspection	ALLE UL		163	110	1 1	11%
21. Sponges/wiping cloths	4-101, 901					e Interceptor Maintenance	Log			-	+	-
22. Manual/Mechanical ware washing facilities	4-301, 501			I		e Interceptor Signage	L-08				$\vdash$	
23 Equipment/utensil storage	3-304, 4-903		1	1	1000	ering Documentation					1-	_
24. Single service articles/Reuse	3-304, 4-502, 904			T	and the Contract of the Contra	gen Awareness Complian	en 100 000 (C)			201.50	-	-
Item No.			-		LO Aller	geo/smarchess Compagn	ce ps0.009(G)	-	1	-	_	-
1/6 1/0/0	tions on		ins	per	diava							
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte	_	1	Ja	us 20	2 AM	e Reverse Side)	Keinspe	ection I	11/2	_		

# of Seats	FOOD ESTAI	BLIS	SHMEN	T INSP	ECTION REPO	RT	Page_		of.	-	_
Establishment:	CN CON	nn	DUNH	6, (	chan!	Date:	17/2	- 18	1		-
Address: 19 // Auch	Alland	Z	LUZUM	7	I July I	Score:	INA	dolf,			_
Telephone:	131,1111	Typ	e of Oper	ration(s):	□ Retoll	Type of In	Spection:	N		_	_
Owner: Charl Maker lens	1		ood Servic		☐ Mobile		specuon.	lan.			-
10 11 80 11 11 11 11 11 11 11	Magan					Routine			inspe	_	_
Person in charge (PIC):			emporary		☐ Caterer	□ Complain	nt	□ In	restig	atio	n
Inspector: William Ho	ml	ao	ther			O New Esta	ablishment	□н,	ACC	P	
Food Protection Management		N	CS	Sanita	ry Facilities				NIC	сT	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sawa			5-402, 403, 404	-	III (1		4
FOOD				26. Insec	ts/Rođents		5-501		B		4
2. Food and Water from approved source	3-201, 5-101	20	4	27 Hand	l-washing facilities/procedure	2	2-301,5-203, 20	И			4
3. Food Labeling / containers	3-302, 602			28. Plum	bing		5-201, 205				1
FOOD PROTECTION				29. Toile			5-302, 402, 50		_	_	2
4 PHF Temperatures	3-401, 402, 403				-washing methods		5-202,6-301		_	4	2
5. Facilities hot & cold holding	3-501				age/refuse/outside disposal		5-501,502	_		-	2
6. PHF Cooked & cooled	3-501	100	4	32. Outer			5-202	_	-	4	1
7. Cruss contamination	3-301, 302, 304	100	4	-	rides/RodenticideApplication		5-202, 501, 7-20	06	+	-	1
8 Spoiled foods 9. Damaged Foods	3-101, 701 6-404	1000	2	-	s/Walls/Ceilings		5-201, 501	_	-	4	2
10. PHF Thawing	-	-	2	35. Light			-202,6-303	_		-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	2 2	36. Venti			1-202,204,6-20	2,304		-	1
12. Food Handling	3-301, 304			Secretary and the second	ing Rooms	16	5-305				1
13. Food temperature measuring device	4-204, 203, 302	-	1	Other				-			_
Personal Hygienic Practices	4-204, 203, 302			38. Toxic			-201, 102		<u>- 18</u>	-	4
14. Employee Health	12.201	Clinic 1			Imer Advisory		-603		W-	-	2
15. Employee Hygiene	2-201		4		Requirements		-801	- 10	-	-	2
16. Employee Clothing	2-304, 2-402	10000	4	42. Premi	mance with HACCP Plans		-201,202,203			-	
Equipment/Utensils	12-504, 2-402			_			-501 -202		-	+	1
17. Sanitation Methods	4-702, 703		1.7	43. Living			-801,802,803			-	1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Peta			-501,802.803	-+	-	+	
19. Food contact surfaces	4-202, 501, 701		2		il, and Grease Cont		Yes	N		N/	1
20. Non-Food contact surfaces	4-101, 601	-	2	_	elnterceptor Inspection	101	103	1 740	, 1	14//	
21. Sponges/wiping cloths	4-101, 901	-			e Interceptor Maintenance Lo			2	-	_	_
22. Manual/Mechanical ware washing facilities	4-301, 501			-	e Interceptor Signage		-	+			-
23.Equipment/utensil storage	3-304, 4-903	$\neg$			tring Documentation			+		-	_
24. Single service articles/Reuse	3-304, 4-502, 904				ca Awareness Compliance	Eno con/C)		Solice	1000	-	-
Item No.	1			ро. Алег	genAwareness Compuance	p90.009(G)				-	-
As via	phone		en	ms	sexticul.		***************************************				
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N = Non-Critical C = Critica	l S = Score		May 26	Die 184	Reverse Side)				-	_	
	r 2=2core	\ \	Zunius 20	rts. (500	Reverse Side)	Reinspectio	n Dater	4			-
Minimum and the state of		X	. 1		Janus	1	11/	1/a			
Number of Critical Violations	<del></del>	14	a a		y arms	-61	100			-	
These items require IMMEDIATE atte	ENGION	1	Receive	a RA	-	Inspected	з Ву				

Address; Telephone: Owner: Person in charge (PIC): Inspector: Inspector: Food Protection Management 1. PIC Assigned/Knowledgeable/Duties FOOD 2. Food and Water from approved source 3. Food Labeling / containers FOOD PROTECTION 4. PHF Temperatures 5. Fecilities hot & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	2-101, 102 3-201, 5-(0) 3-302, 602 3-401, 402, 403 3-501 3-501 3-301, 302, 304	<b>20</b> F	pe of Food Stempo	Servic	ration(5):	Ty O	ype of Inspective Complaint New Establish	į (	D Rein D Inve	tigat	ion P
Owner:  Person in charge (PIC): Inspector:  Food Protection Management  1. PIC Assigned/Knowledgeable/Duties FOOD  2. Food and Water from approved source  3. Food Labeling /containers FOOD PROTECTION  4. PHF Temperatures  5. Facilities hot & cold holding  6. PHF Cooked & cooled  7. Cross contamination  8. Spoiled foods	2-101, 102 3-201, 5-101 3-302, 602 3-401, 402, 403 3-501 3-501	<b>20</b> F	Food S Tempo Other	Servic	Sanitary Facilities 25 Seware	Ty O	ype of Inspec Routine Complaint New Establish	oment C	Inve	stigat C C I	ion P
Owner:  Person in charge (PIC): Inspector:  Food Protection Management  1. PIC Assigned/Knowledgeable/Duties FOOD  2. Food and Water from approved source  3. Food Labeling /containers FOOD PROTECTION  4. PHF Temperatures  5. Facilities hot & cold holding  6. PHF Cooked & cooled  7. Cross contamination  8. Spoiled foods	2-101, 102 3-201, 5-101 3-302, 602 3-401, 402, 403 3-501 3-501	<b>20</b> F	Food S Tempo Other	Servic	Sanitary Facilities 25 Seware	0	Routine Complaint New Establish 5-402.	oment C	Inve	stigat C C I	ion P
Person in charge (PIC): Inspector: Food Protection Management 1. PIC Assigned/Knowledgeable/Duties FOOD 2. Food and Water from approved source 3. Food Labeling /containers FOOD PROTECTION 4. PHF Temperatures 5. Facilities hot & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	2-101, 102 3-201, 5-101 3-302, 602 3-401, 402, 403 3-501 3-501	0.0	Tempo Other	S	Sanitary Facilities 25 Seware	٥	Complaint New Establish 5-402.	ument C	Inve	stigat C C I	ion P
Inspector:  Food Protection Management  1. PIC Assigned/Knowledgeable/Duties FOOD  2. Food and Water from approved source 3. Food Labeling /containers FOOD PROTECTION  4. PHF Temperatures 5. Facilities hot & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	3-201, 5-(0) 3-302, 602 3-401, 402, 403 3-501 3-501	00	Other	S	Sanitary Facilities 25 Sewage		New Establish	iment (	ЭНА	ccı	S
Food Protection Management  1. PIC Assigned/Knowledgeable/Duties FOOD  2. Food and Water from approved source 3. Food Labeling /containers FOOD PROTECTION  4. PHF Temperatures 5. Facilities hot & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	3-201, 5-(0) 3-302, 602 3-401, 402, 403 3-501 3-501			S	25 Seware		5~402.				S
1. PIC Assigned/Knowledgeable/Duties FOOD  2. Food and Water from approved source 3. Food Labeling / containers FOOD PROTECTION  4. PHF Temperatures 5. Facilities hot & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	3-201, 5-(0) 3-302, 602 3-401, 402, 403 3-501 3-501	N	C	_	25 Seware		The state of the s	403, 404	N	C	1
7. Food and Water from approved source 3. Food Labeling / containers FOOD PROTECTION 4. PHF Temperatures 5. Facilities hat & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	3-201, 5-(0) 3-302, 602 3-401, 402, 403 3-501 3-501			4	25 Seware		The state of the s	403, 404		Ť	1
2. Food and Water from approved source 3. Food Labeling /containers FOOD PROTECTION 4. PHF Temperatures 5. Facilities hot & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	3-302, 602 3-401, 402, 403 3-501 3-501			4	26. Insects/Rodents		6,901		300		4
3. Food Labeling / containers FOOD PROTECTION  4. PHF Temperatures 5. Facilities hot & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	3-302, 602 3-401, 402, 403 3-501 3-501			4			0-301				4
FOOD PROTECTION  4 PHF Temperatures  5. Facilities hat & cold holding  6 PHF Cooked & cooled  7. Cross contamination  8 Spailed foods	3-401, 402, 403 3-501 3-501				27. Hand-washing facilities/	procedures		5-203, 204	181		4
4. PHF Temperatures 5. Facilities hat & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spoiled foods	3-501 3-501	100		1	28. Plumbing		5-201,			1	11
5. Facilities hat & cold holding 6. PHF Cooked & cooled 7. Cross contamination 8. Spailed foods	3-501 3-501	1030	г т		29. Toilet Rooms			402, 501	-	-	2
6 PHF Cooked & cooled 7. Cross contamination 8 Spoiled foods	3-501	ELECTRIC STREET	$\vdash$	4	30. Hand-washing methods		5-202,6		_	_	2
7. Cross contamination 8. Spoiled foods		222	-	4	31. Garbage/refuse/outside:	disposal	5-501,5	502	-	-	2
8 Spailed foods	<b>1</b> 3-301, 302, 304	3	-	4	32. Outeropenings		6-202		-	-	1
	1.101.201	100	$\vdash$	4	33. Pesticides/RodenticideA	polication		501,7-206	-	-	1
9. Damaged Foods	3-101, 701 6-404	1000	$\rightarrow$	2	34. Floors/Walls/Ceilings		6-201, 5		-	-	2
D. PHF Thawing	3-501	$\vdash$	-	2	35. Lighting 36. Ventilation		6-202,6		101	+-	1
1. Food Protection/Storage	3-303, 305, 306, 6-40	$\vdash$	$\dashv$	2	37. Dressing Rooms		6-305	104,6-202,	304	-	1
2. Food Handling	3-301, 304		$\dashv$	2	Other		[6-305	_			1
Food temperature measuring device	4-204, 203, 302	-	-		·		Ta ani v	ma .	Post	1	1
ersonal Hygienic Practices				لسنت	38 Toxic Materials 39. Consumer Advisory		7-201,1 3-603	02	- 15	-	4
5 Courlosee Health	2-201		T	4	40. HSPRoquirements				- 89	$\vdash$	2
5. Employes Hysiere	2-401, 403			4	41. Conformance with HAC	CPPlons	3-801 8-201,2	M2 203	-	+	2
i. Employee Clothing	2-304, 2-402	-	$\neg$	T	42. Premises		6-501	V2, 203	-	+	-
quipment/Utensils		-			43. Living Areas		6-202			-	1
7. Sanitation Methods	4-702, 703	000		4	44. Linen	-	4-801,8	02.803		1	i i
B. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4	45. Pets		6-501				1
. Food contact surfaces	4-202, 501, 701			2	Fats, Oil, and Greas	e Control		Yes	No	N	/A
Non-Food contact surfaces	4-101, 601			2	46. Grease Interceptor Inspec	Control of the Contro		1	/	1	
. Sponges/wiping cloths	4-101, 901			L	47. Grease Interceptor Mainte	enance Log					
. Manual/Mechanical ware washing facilities	4-301, 501			1	48. Grease Interceptor Signar	ge	1				
Equipment/utensil storage	3-304, 4-903			1	49. Rendering Documentation	Na .	1	11			
. Single service articles/Reuse	3-304, 4-502, 904			1	50. AllergenAwareness Con	upliance \$90.00	)9(G)				
Item No.											
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N = Non-Critical $C = Critical$	I S = Score	9	Min	us 20	Pts. (See Reverse Sid	le) 🗀 Rei	nspection Da	te:	1		

Inspected By

Address: 112 Ellah -	ret sc	Sa	0/			Date:	340	01	F		
Telephone:		Ty	ne of Ope	ration(s);	□ Retail	Type of In	spection:		_		
Owner:	D. N		ood Servi			Routine	Spections	OB	eins		
Person in charge (PIC): Nang	- Magnett		emporary					_			
					Caterer Caterer	C Complain	nt		nvest	lgati	on
Inspector: William Abi	all		ther			□ New Esta	blishment	OH	A C	CP	
Food Protection Management	T	N	CS	Sanita	ry Facilities	}			N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 182	1	4	25 Sewa	nge		5-402, 403, 404		100		4
FOOD	·				rts/Rodents		6-501		66		4
Food and Water from approved source     Food Labeling / containers	3-201, 5-101	455	4	N	I-washing facilities/procedure		2-301,5-203, 20	4			4
FOOD PROTECTION	3-302, 602		ائيال	28 Phon 29. Toile			5-201, 205			_	1
4. PHF Temperatures	3-401, 402, 403	Allen.	14		l-washing methods		6-302, 402, 501 5-202,6-301	$\dashv$	-	-	2
5. Facilities hot & cold holding	3-501		4		age/refuse/outsidedisposal		5-501,502			-	2
6 PHF Cooked & cooled	3-501		4	-	ropenings		6-202		-	-	ī
7. Cross contamination	3-301, 302, 304	102	4		ides/RodenticideApplication	10	5-202, 501, 7-20	6	T		ī
8 Spoiled foods	3-101, 701		2		s/Wetls/Ccilings	10	5-201,501				2
9. Damaged Foods	6-404		2	35. Light	the contract of the filter of the contract of		5-202.6-303				ı
10. PHF Thawing	3-501		2	36. Venti	lation	4	-202, 204, 6-202	2,304			1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms	Te	5-305				1
12. Food Handling	3-301, 304		2	Other					1100110		
13.Food temperature measuring device	4-204, 203, 302			38 Toxic	Materials	]7	J-201, 102				4
Personal Hygienic Practices	,			39. Cons	umerAdvisory	3	1-603				2
14. Employee Health	2-201	1000	4	40. HSP1	Requirements	3	L-801		200		2
15. Employee Hygiene	2-401, 403	188	4	41. Confe	ormance with HACCPPlans	8	3-201, 202, 203				1
16. Employee Clothing	2-304, 2-402			42. Premi	isea	ě	5-501				1
Equipment/Utensils				43. Livin	g Areas	6	-202				1
17. Sanitation Methods	4-702, 703		4	44. Linen		4	-801,802,803				1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets		The second secon	-501				i.
19. Food contact surfaces	4-202, 501, 701	_	2	Fats, O	il, and Grease Cont	rol	Yes	N	Vo.	N.	A
20. Non-Food contact surfaces	4-101,601		2	46. Greas	eInterceptor Inspection			1			
21. Sponges/wiping cloths	4-101, 901	_	1		e Interceptor Maintenance Log						
22. Manual/Mechanical ware washing facilities	4-301, 501		11	48. Greas	e Interceptor Signage			1			
23.Equipment/utensil storage	3-304, 4-903		1	49. Rende	ring Documentation			_			
24. Single service articles/Reuse	3-304, 4-502, 904			50 Aller	gen Awareness Compliance	90.009(G)	1	450			
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N = Non-Critical C = Critical	S = Score		Minus 2	Ple ISA	Reverse Side)	ngarage and					
	S = Store	a last 19	171111113 21	110. (00)	Keverse side)	Reinspectio	n Date	1			-
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Number of Critical Violations		-	Por	y we	The state of the s	1,111	15110	d	14	_	
These items require IMMEDIATE atte	uuon		Receive	аву	6	Inspected	аву				

Establishment:	Street	r	1	10	9/		Date:	5-11-	20	2	-	
Address: //S Floor	4107	214	-fil	UN			Score:	100	rea	-64		_
Telephone:	11001	Ty	pe of	Ope	ration(s):	□ Retail	Type of I	nspection:	<u>e</u>	_	_	_
Owner: Charl Micho	1.11		Food S		-	O Mobile		**********	lm r	-		
Person in charge (PIC):	70V						Routine		-		pect	
		_	Tempo			□ Caterer	☐ Campla	int	OI	nvesi	tigati	on
Inspector: ////nom for	ral	00	Other		44		□ New Est	tablishment	OF	IAC	CF	
Food Protection Management	<u> </u>	N	ICI	S	Sanita	ry Facilities			-	B.f	C	-
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	Sale	1	1	2.5 Sewi	At the second section of the section of the second section of the		5-402, 403, 40	N.	N	1	S
FOOD		Air-man	-			ts/Rodents		6-501			-	4
2 Food and Water from approved source	3-201, 5-101			4		l-washing facilities procedures		2-301, 5-203, 2	04		-	
3. Food Labeling / containers	3-302, 602			T	28. Plum			5-201, 205			1	1
FOOD PROTECTION					29. Toile			6-302, 402, 50	)1			2
4. PHF Temperatures	3-401, 402, 403	1900		4	30. Hand	-washing methods		5-202.6-301		-		2
5. Facilities hot & cold holding	3-501			4	Parameter State Community	nge/refuse/outside disposal		5-501,502			1	2
6 PHF Cooked & cooled	3-501	1000		4	32. Outer			6-202			-	i
7 Cross contamination	3-301, 302, 304	1000		4	_	ides/RodenticideApplication		6-202, 501, 7-2	06			i
8 Spuriled foods	3-101, 701	188		2		s/Walls/Ceilings		6-201, 501	-			2
9. Damaged Foods	6-404			2	35. Light			6-202, 6-303				1
10. PHF Thowing	3-501			2	36. Ventil			4-207, 204, 6-21	12.304			i
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ing Rooms		6-305	-		-	Ť
12. Food Handling	3-301, 304			2	Other					-		_
3.Food temperature measuring device	4-204, 203, 302				38 Toxic	Materials		7-201,102		SULF	Γ-	4
Personal Hygienic Practices					39 Cons	amer Advisory		3-603		灩	$\vdash$	2
14 Employee Health	2-201	DEC.		4		Requirements		3-801			$\vdash$	2
15. Employee Hygiene	2-401, 403	TOP:		4		rmance with HACCP Plans		8-201, 202, 203	TTT-10	-		ī
6. Employee Clothing	2-304, 2-402			E	42. Premi			6-501	-		-	1
Equipment/Utensils		•		6	43. Living	Areas		6-202		7.5	-	1
17. Sanitation Methods	4-702, 703			4	44. Linen			4-801,802,803				Ť
18. Equipment/utensils pleaned & sanitized	4-601, 602, 702			4	45. Pets			6-501				
9. Food contact surfaces	4-202, 501, 701			2	Fats. O	il, and Grease Conti	ol	Yes		Vo	N	/A
0. Non-Food contact surfaces	4-101, 601			2		Interceptor Inspection					1	-
1. Sponges/wiping cloths	4-101, 901			1	-	Interceptor Maintenance Log			-			
2. Manual/Mechanical ware washing facilities	4-301, 501			L		e Interceptor Signage			+		<del>   </del>	-
3.Equipment/utensil storage	3-304, 4-903			1	Annual Contraction of the Contra	ring Documentation			-			-
4. Single service articles/Reuse	3-304, 4-502, 904			1	-	enAwareness Compliance	590.009(G)	L	100	IIIS		-
Item No.		-			Arch 17 mars	THE WATER WATER CONTRACTOR	-	***************************************	With lines	and the	bodrano	NI POR
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Number of Critical Violations ______ These items require IMMEDIATE attention

Establishment: Flad 9	It con	bill	/			Date:	9-21	5_	1	20	2
Address: 15 1/1/E/	and H	any				Score:	1000	125		4	
Telephone:	1	Тур	e of Ope	ration(s):	Retail	Type of I	nspection:	2_	-		_
Owner: ( ) // // //		O Po	od Servi	e e	☐ Mobile	Routine		OB	eins	nacti	
Person in charge (PIC):		C) Te	mporacy		□ Caterer			-	-	-	****
Inspector:	1/	0 01			Ca Caterer	□ Compla		-	ivest	_	
inspector.	# CIVIL	100	nict			O New Es	tablishment	OH	AC	CP	
Food Protection Management		N	CS	Sanita	ry Facilities			I	N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, [02	9	4	25. Sew:	ite		5-402, 403, 404		9		4
FOOD	7-4-1	Francis		_	Lt/Rodents		6-501	_	100		4
Food and Water from approved source     Food Labeling / containers	3 201 5-101	200	- 4		t-washing facilities/procedures		2-301,5-203,20-	4		_	4
FOOD PROTECTION	3-302, 002			28. Plum 29. Toite			5-201, 205 6-302, 402, 501	-		-	1
4 PHF Temperatures	3-401, 402, 403	AND D		and the second second	l-washing methods		5-202,6-301	-			2
5 Facilities hat & cold holding	3 501		Lģi		age/refuse/outside disposal		5-501,502	-1			2
6. PHF Coaked & coaled	3-501	100	14	32 Outer			6-202			7	1
7. Cross contamination	3-301, 302, 304		4	33. Pestid	ides/RodenticideApplication		6-202, 501, 7-20	6			1
8 Spulled foods	3-101, 701		2	34. Floor	s/Walls/Ceilings		6-201, 501				2
9. Damaged Foods	6-404		2	35. Light	ing		6-202,6-303				1
10. PHP Thawing	3-501		2	36. Venti	lation		4-202, 204, 6-202	2,304			1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	-	ingRooms		6-305	1			1
12. Food Handling	3-301, 304	_	2	Other					-		
13.Food temperature measuring device Personal Hygienic Practices	4-204, 203, 302			38 Taxia			7-201,102	_			4
	T	- Commercial Commercia			unerAdvisory		3-603				2
14 Employee Health	2-201		4		Requirements		3-80)	_	100		2
15. Employee Hygiene 16. Employee Clothing	2-401, 403 2-304, 2-402	100	4	41. Confe	ermance with HACCP Plans		8-201,202.203		-	-	1
Equipment/Utensils	12-504, 2-402			43. Livin			6-501	-			1
17. Sanitation Methods	4-702, 703		1.1	44. Linen			4-801,802.803	-			1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501		-		1
19. Food contact surfaces	4-202, 501, 701		2	Fats. O	il, and Grease Cont	rol	Yes		io l	N	/A
20. Non-Food contact surfaces	4-101, 601		2	-	e Interceptor Inspection			1, -	/		_
21. Sponges/wiping cloths	4-101, 901		1		e Interceptor Maintenance Log						
22. Manual/Mechanical ware washing facilities	4-301, 501		1	William Co.	e Interceptor Signage				-		
23.EquipmenVutensil storage	3-304, 4-903		1	49. Rende	ering Documentation						
24 Single service articles/Reuse	3-304, 4-502, 904	1	1	50. Aller	genAwareness Compliance	90.009(G)	1/	1980			-
Item No.	Hous										
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		1	Minus 20	de	Reverse Side)	Reinspecti	WH V		1		-

# of Seats	FOOD ESTAI	BLIS	MH	ENT INSP	ECTION REPO	RT	Page_		of_	
Establishment: Fare	STALL IT	17	11:		/	Date:	21 '	2-1	7	
Address:	CL /	1-10	CHI.	3/ 1/		Score: //	2006			-
Telephone:	17	Typ	e of C	)peration(s):	Q Retail	Type of In				
Owner: / /// /	11		ood Se		☐ Mobile		spection:	- T		_
Person in charge (PIC):	Jung all	0				Ø Routine		O Rein		
			mpor	ary	Caterer Caterer	O Complain	nt	O Inve	stigati	ion
Inspector: William the	all	00	ther			O New Esta	blishment	QHA	CCP	,
Food Protection Management		N	C	S Sanita	ry Facilities	T		IN	TC	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4 25 Sew	age	.5	402, 403, 404	_	T	4
FOOD		_		MARKET STATE OF THE PARKET	cts/Rodents		-501	1		4
Food and Water from approved source     Food Labeling / containers	3-201, 5-101	1898	-	7.00	d-washing facilities/procedure		2-301,5-203, 20	4 (1996)		4
FOOD PROTECTION	3-302, 602		_1_	28. Plun			5-201, 205		1	1
4 PHF Temperatures	3-401, 402, 403	1900	T	29. Toile	I-washing methods		5-302, 402, 501 5-202, 6-301		+-	2
5. Facilities hot & cold holding	3-501	308	+	_	age/refuse/outsidedisposai		-501,502		+	2
6. PHF Cooked & cooled	3-501	192			ropenings	-	-202	_	+	fi
7. Cross contamination	3-301, 302, 304			33. Pesti	cides/RodenticideApplication	6	-202, 501, 7-20	6	1	i
8. Spoiled foods	3-101, 701		_	THE RESERVE THE PERSON NAMED IN	rs/Walls/Collings	6	-201, 501			2
9. Damaged Foods 10. PHF Thawing	6-404	_		2 35. Light	The second secon	The second second	-202, 6-303			1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-		36. Venti			-202, 204, 6-202	2,304		1
12. Food Handling	3-301, 304	-		Other	sing Rooms		-305			
13 Food temperature measuring device	4-204, 203, 302	$\dashv$	-		Materials	12	-201,102	1000	1	
Personal Hygienic Practices	1		-	_	umerAdvisory		-603	- 100	-	2
14. Employee Health	2-201	35	14	_	Requirements		-801			2
15. Employee Hygiene	2-401, 403		14	41. Conf	ormance with HACCP Plans	The state of the s	-201,202,203			T
16. Employee Clothing	2-304, 2-402					6	-50t			1
Equipment/Utensils		-		43. Livin	The state of the s	-	-202			1
17. Sanitation Methods	4-702, 703		-14	_	~		-801,802,803		$\perp$	1
19. Fequipment/utensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701		1 2	_	8) == 3 C C1		-501		إيلا	
20. Non-Food contact surfaces	4-101, 601	-	1 2		il, and Grease Cont. eliterceptor/inspection	roi	Yes	No	T N	/A
21. Spunges/wiping cloths	4-101, 901		+		e Interceptor Maintenance Log		-	W.	+	-
22. Manual/Mechanical ware washing facilities	4-301, 501		I		e Interceptor Signage			<del> </del>	+	$\neg$
23.Equipment/utensil storage	3-304, 4-903		1		ering Documentation				1	
24. Single service articles/Reuse	3-304, 4-502, 904		1	50. Aller	gen Awareness Compliance	90.009(G)		E 190.00		$\neg$
Item No.		-			44-				-	-
1/		-			/					
13 110 10-410	us ap	m,	1	2	1616		1.00		_	
	<del>,</del>	1		/		***************************************				
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1 3 7 3 7 - 14	11-12	700	4						$\dashv$	
V									$\neg$	
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					***************************************	~				
N = Non-Critical C = Critical	S = Score	ľ	Minu	20 Pts. (See	Reverse Side)		_		-eropout	
		1	NI	1	1 -0 1	Reinspection	n Date		-	***
Number of Critical Violations		1	CU	OL KIH	1102		1-4	-		
These items require IMMEDIATE atte	ខាប់០ព		Rece	ived By	7	Inspecied	Ву			

Establishment: File H	Pombo				***************************************	Date:	9-11	10	1/1		
Address: 40	all T					Score:	1110	Z142	G.		
Telephone:	are gi	Type	of Oper	ration(s):	Retail	, Carl 1000 (1000)	Inspection:	<i></i>			_
Owner: Chal Al Landian	1		d Servic		□ Mobile			-	-		-
- C/SWI /WIST/11/19/19/	Willand					Routir		□ R			
Person in charge (PIC):			porary		□ Caterer	□ Сопър	laint	□In	vest	igati	on
Inspector: Illiam Hon	W	O Oth	er			O New E	stablishment	□ H	A C	CP	
Food Protection Management	7	N C		Sanita	ry Facilities		T	T	N	C	S
1 PIC Assigned/Knowledgeable/Duiles FOOD	2-t01, 102		4	23 Now	aga		5-402, 403, 40		100		A
2 Food and Water from approved source	3-201, 3-101	Resident.			cts/Rodonts		6-501				4
Food Labeling /containers	3-302, 602	FEIRE	1:	28. Plum	d-washing facilities/proceeds	1	2-301,3-203,2	104	100		4
FOOD PROTECTION	13-302, 002	1_1_	111	29 Toile			5-201, 205 6-302, 402, 50	nı l	-	-	1
4 PHP Temperatures	3.401, 403, 403	5000	T		l-wushing methods		5-202, 6-301	1	$\rightarrow$		2
5 Pacifities hat & gold holding	3:301	-	4	-	# e/refuse/outside discussi		5-501,502	-	-	-	2
5 PHP Cooked & cooled	3-501	100	4		ropenings		6-202	-		-	-
7 Cross contemination	3-301, 302 304	1	4		cides/RodenticideApplicatio	n	6-2172, 501,7-2	106			1
& Spoiled foods	3-101,701	200	3		n/Walls/Ceilings		6-201, 501				2
9. Damaged Foods	6-404		1 2	35. Light			6-202,6-303				1
10. PHF Thawing	3-501		1	36. Venti	Intion		4-202, 204, 6-2	02, 304	1		1
11. Food Protection/Storage	3-303, 305, 306, 6-40	+ 1	2	37 Dress	sing Rooma		6-305				1
12. Food Handling	3-301, 304		2	Other							
13.Food temperature measuring device	4-204, 203, 302	1.1	1	38 Toxic	Materials		7-201,102				4
Personal Hygienic Practices		1000		39. Cons	umer Advisory		1-603		20		2
14. Employes Health	2-201		4	The state of the s	Keytirementa		3-1031	_	題	_	2
13. Employee Hygiena	2-401, 401	-	14	-	ormance with HACCP Plans		8-201,202.203				1
16. Employee Clothing	2-304, 2-402			42. Prem			6-501			_	1
Equipment/Utensils	Time	Control	1	43. Livin	Name of the last o		6-202	-	-		1
17. Sargering Methods	4-702, 703		++	44. Linea			4-801,802,803	-	-	-	1
18. Pool contact surfaces	4-501, 602, 702	-	2	45. Pets	11 C C	tool .	6-50)			3.7	1
20. Non-Food contact surfaces	4-101, 601	-	2	-	il, and Grease Cor	iroi	Yes	N	0	DV.	/A
21. Sponges/wiping cloths	4-101, 901	-	1		e Interceptor Inspection			V	-		_
22. Manual/Mechanical ware washing facilities	4-301, 501	-	til	<b>P</b>	ia Interceptor Maintenance L le Interceptor Signage	NI		+-	-	-	-
23 Equipment/utensil storage	3-304, 4-903		i		ering Documentation		-	-	-		_
24. Single service articles/Reuse	3-304, 4-502, 904		ti			Inn a store		8000	2000	_	
Item No.				(30), VIII01	senAwareness Compliance	MAN TO A (C)	V				Venu
No worker	Tous m	ing	Pla	ĥw,							
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE att		C	linus 20	Bord	e Reverse Side)	Reinspec	1111	4			_

# of Seats	FOOD ESTA	BLIS	SHM	ENT INSP	ECTION REPOR	RT	Page		_ of		
Establishment: Frances	J-11/2	12	not	4		Date:	7-28-	18			_
Address: 493 famo	15%	Mary.	letafamfa	/		Score:	989			-	-
Telephone:	0	Тур	e of C	peration(s):	Retail	Type of I	nspection:		_		
Owner: (2) 111.6.6.1	Prisipm		ood Se		☐ Mobile	Moutine		□ Re	ince	noti.	orl
Person in charge (PIC):	Tragicies!	-	empor		□ Calerer	70					_
	4	L	ther	нгу	O Chierer	O Compla		□ In			
Inspector: William +to	ml/	190	uner			O New Es	tablishment	OH	A C	CP	
Food Protection Management		N	C	S Sanita	ry Facilities			T	NI	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	壓		4 25 Sew	ige		5-402, 403, 40-		90	119.00	4
FOOD	· p · · · · · · · · · · · · · · · · · ·			26 Inse	ets/Rodents		6-501	_			4
Food and Water from approved source     Food Labeling / containers	3-201, 5-101				d-washing facilities/procedures		2-301, 5-203, 20	4	-		4
FOOD PROTECTION	3-302, 602			28. Plun			5-201, 205	-	$\dashv$		1
4. PHF Temperatures	3-401, 402, 403				: Rnoms I-washing methods		6-302, 402, 50 5-202,6-301	-	-	-	2
5 Facilities hot & cold holding	3-501			- parent management	age/refuse/outsidedisposal		5-501,502	-	+	-	2
6 PHF Cooked & cooled	3-501	1	-		ropenings		6-202		+	- 1	i
7. Cross contamination	3-301, 302, 304		$\rightarrow$	_	cides/RodenticideApplication		6-202, 501, 7-20	6	_		1
8 Spolled foods	3-101, 701				s/Walls/Ceilings		6-201, 501				2
9. Damaged Foods	6-404			2 35. Light	ing		6-202,6-303	,	1		1
10. PHF Thawing	3-501			2 36. Venti	lation		4-202, 204, 6-20	2,304	T		1
11. Food Protection/Storage	3-303, 305, 306, 6-40				ing Rooms		6-305		$\Box$		1
12. Food Handling	3-301, 304		:	2 Other							
13 Food temperature measuring device	4-204, 203, 302			1 38. Toxic	Materials		7-201,102		<b>**</b>		4
Personal Hygienic Practices	·			39. Cons	umer Advisory		3-603				2
14. Employee Health	2-201				Requirements		3-801		100	_	2
15. Employee Hygiene	2-401-403	調度	-   -		ormance with HACCP Plans		8-201,202,203	-	-	_	1
16. Employee Clothing Equipment/Utensils	2-304, 2-402			1 42. Prem			6-501	-	-		1
	T. 202 200			43. Livin			6-202				+
17. Sanitation Methods  18. Equipment/utensils cleaned & sanitized	4-702, 703	20		44. Liner 45. Pets			4-801,802,801		-+	-	1
19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701	-	-	and the same of th	il, and Grease Contr	-ot	6-501 Yes	N		N/	1
20. Non-Food contact surfaces	4-101, 601		_		eInterceptor Inspection	01	162	1.1	. 1	14/	Pk
21. Sponges/wiping cloths	4-101, 901		-	- Trin Giron	e Interceptor Maintenance Log			1	-	-	-
22. Manual/Mechanical ware washing facilities	4-301, 501	$\exists$			a Interceptor Signage	· · · · · · · · · · · · · · · · · · ·		+	-		_
23.Equipment/utensil storage	3-304, 4-903				ering Documentation			1	-	_	
24 Single service orticles/Reuse	3-304, 4-502, 904				genAwareness Compliance	90.009(G)		-60	No.		
Item No.				J.O. Auto	gensian encise outputace p	70.007(0)		-	_	-	
2 Pegloce B	tube,	1/19	K to	19 in	Frep	daea	-				
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		M	Minu	s 20 Pts. (Se	e Reverse Side)	Reinspecti	2.86	1			_

Establishment: Louders	ME	7	1				Date: 9	2 14 1	C- /	-		_
Address: 492 Congo	11/10/00	27	//				Score:	11-18	-			
Telephone:		Takan	a of (	Inai	ration(s):	[ 0 n . 1		76/		_		_
	1							nspection:				
Owner: Chap Nutroling	Francom		ood Se		8	☐ Mobile	# Routing		□ Re	lnsp	ecti	'n
Person in charge (PIC):	10	O Tr	empor	rary		Caterer Cateron	Compla	int	□ Im	vesti	gati	ın
Inspector:	ine	00	ther				O New Es	Loblishment	□ H.	A C	C P	_
Food Protection Management		NI	CI	S	Sanita	ry Facilities			Ti	N T	C	S
i PIC Assigned/Knowledgeable/Duties	2-101, 102			4	25 Sewi			5-402, 403, 40		100		4
FOOD					-	:ts/Rodents		6-501				4
2. Food and Water from approved source	3-201, 5-101	216		4	27. Hanc	l-washing facilities/procedur	Ci	2-301,5-203, 2	J4			đ
3. Food Lobeling / containers	3-302, 602			1	28 Plum	obing		5-201, 205				1
FOOD PROTECTION		-			29 Toile			6-302, 402, 50	1			2
4 PHF Temperatures	3-401, 402, 403			4		-washing methods		5-202,6-301	_	_		2
5. For thurs hot & cold holding	3-501			4		age/refuse/outside disposal		5-501,502		1		2
6 PHF Cooked & cooled	3-501	ST.		4	32. Outer	The state of the s		6-202	-	-		1
7 Cross contamination 8 Spoiled foods	3-301, 302, 304	20		4		rides/RodenticideApplicatio	n	6-202, 501, 7-20	26	-		1
9. Damaged Foods	5-1(1, 701 6-404	TOWN TO		2 2		s/Wulls/Ceilings		6-201, 501	-	1	-	2
10. PHF Thawing	3-501	$\rightarrow$		2	35. Light				7 204	1	-	-!
11. Food Protection/Storage	3-303, 305, 306, 6-40	-		2	Separation of the last of the	ing Rooms		4-202, 204, 6-20 6-305	12.304	-	-	-
12. Food Handling	3-301, 304		-	2	Other	ugkonis		0-300				1
13.Food temperature measuring device	4-204, 203, 302	1			38 Toxic	Materiale		7-201,102	- 1	100		A
Personal Hygienic Practices		· ·				umerAdvisor)		3-603			-	2
14 Employee Health	2-201	No.		4		Requirements		3-9/1			$\neg$	Ť
15 Employee Hygiene	2-401, 403	题		4		ormance with HACCP Plans		8-201, 202, 203			$\neg$	1
16. Employee Clothing	2-304, 2-402				42. Premi	ises		6-501		$\neg$	$\neg$	1
Equipment/Utensils					43. Livin	Areas		6-202				1
17. Sanitation Methods	4-702, 703	38		4	44. Linen			4-801,802,803				1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	700		4	45. Peti			6-501				1
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease Con	itrol	Yes	No	0	N	A
20. Non-Food contact surfaces	4-101, 601	_	_	2	46. Great	e Interceptor Inspection			1			
21. Sponges/wiping cloths	4-101, 901	-		1	-	o Interceptor Maintenance L	og	1		_		
22. Manual/Mechanical ware washing facilities	4-301, 501		_	1		e Interceptor Signage		w				
23. Equipment/utensil storage	3-304, 4-903	-	$\rightarrow$	1	_	ering Documentation		1	_			_
24. Single service articles/Reuse	3-304, 4-502, 904			Ц	St. Allery	genAwarentss Compliance	90.009(G)	1	900			
Item No.			- CALPERSONS	-	11				tera etty dy-en-	and the same of th		mde
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Jan Jan Colo	17/00			185	7-16-	in in	and of	1110-			-	
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	-96-112										$\dashv$	
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N = Non-Critical C = Critica	I S = Score		Minu	15 20	Ptg (Sa	Reverse Side)	111111111111111111111111111111111111111				-	
VILLE	- 2-20016	1	A	1	A WI TOCK	/ /	Reinspecti	on Date:	٠,	1		_
Number of Critical Violations		1	1/	10	MANTO	. (//	011	1 //	10			
These items require IMMEDIATE atte	ention	1	Dan	V	d P	MAN (	LAG	4	1	-	-	
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# of Seats	FOOD ESTA	BLIS	SHN	MENT I	NSP	ECTION REPO	RT	Page		, 9	ť	
Establishment: Tarte Cond	and Sc	ha	m	7			Date:	26-	11	114	-	
Address: 128 //a.k	- (+sep1	144	4				Score:	111191	PLL	20		_
Telephone!	0	Тур	e of	Operatio	n(s);	□ Retail	Type of I	nspection:	0	_		-
Owner: ( har / // thousand	Trans	OF	ood S	ervice		☐ Mobile	Routine			teins;	nacti	O.D.
Person in charge (PIC):	- Gaggaga	OT	empo	rory	-	☐ Coterer	☐ Compla		-	nvest	_	
Inspector: /////nm -#	mil		ther			on Careta		ablishment	-	I A C		
Food Posts day M	76.7										-	thouse
Food Protection Management	0.101.100	N	C			ry Facilities				N	C	S
1. PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102	499			5 Scwa			5-402, 403, 40	Н			4
2. Food and Water from approved source	3-201, 5-101	1980	T			ts/Rodenes -washing facilities/procedures		6-501 2-301, 5-203, 2	0.1		-	4
3. Food Labeling / containers	3-302, 602	-	-		B. Plum			5-201, 205	LP4	3995		1
FOOD PROTECTION					-	t Rooms		6-302, 402, 50	01			2
4 PHF Temperatures	3-401, 402, 403			4 30	). Hand	-washing methods		5-202, 6-301				2
5. Facilities hot & cold holding	3-501			4 3	. Garba	age/refuse/outside disposal		5-501,502				2
6. PHF Cooked & cooled	3-501	34		4 32	2 Outer	openings		6-202				1
7. Cross contamination	3-301, 302, 304			4 3	3. Pestic	rides/RodenticideApplication		6-202, 301, 7-2	06			1
B. Spailed foods	3-101, 701					s/Walis/Ceilings		6-201, 501				2
9. Damaged Foods	6-404	-	-		S. Líghti			6-202, 6-303				1
10. PHF Thawing 11 Food Protection/Storage	3-501	_	_	_	i. Ventil		-	4-202, 204, 6-2	02,304			1
12. Food Handling	3-303, 305, 306, 6-40	-	-			ing Rooms		6-305				1
13.Food temperature measuring device	3-301, 304 4-204, 203, 302	$\dashv$	-		ther							_
Personal Hygienic Practices	4-204, 203, 302			31		Materials		7-201,102		100		4
14. Employee Health	2-201	and the	T			InterAdvisory		3-603				2
15. Employee Hygiene	2-401, 403		-			requirements		3-801 8-201, 202, 203				2
16. Employee Clothing	2-304, 2-402	-	_		. Premi			6-501				i
Equipment/Utensils	- American			_	Living			6-202				1
17. Sanitation Methods	4-702, 703	Sept.	T		Linen	And the second second second second		4-801,802,803			-	Ť
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4 45	. Pets			6-501				ī
19. Food contact surfaces	4-202, 501, 701			2 F	ats, O	il, and Grease Conti	ro1	Yes	1	Vo	N	/A
20. Non-Food contact surfaces	4-101, 601			2 46	Grease	Interceptor Inspection			1			
21. Sponges/wiping cloths	4-101, 901			1 47	Grease	e Interceptor Maintenance Log						
22. Manual/Mechanical ware washing facilities	4-301, 501	_	_	-	Grease	Interceptor Signage						
23. Equipment/utensil storage	3-304, 4-903		-	1 49	Rende	ring Documentation						
24. Single service articles/Reuse	3-304, 4-502, 904			50	Allerg	en Awareness Compliance	90.009(G)	JV	46			
Item No.	ws on	M	y	insj	W	diast.	-11					
N = Non-Critical C = Critica	1 S = Score	7	Mini	us 20 Pts	(Sqe	Reverse Side)	Reinspectio	op/Sate:/				
Number of Critical Violations These items require IMMEDIATE atte	ention $+$	Su	IAC Rec	ceived By	ACI	phin	Inspecte	All By	de	d		T

Establishment:	1.00 0	1/1	1/2/	/		Date:	3-11	18	-	
Address: 1205 N/	1 (Xala	200	10/			Score:	INAU			
Telephone:	Tile	Type	of Ope	ration(s):	☐ Retail		inspection:			-
Owner: [ Last Al taste			d Service							
1001/11/01/0	11/ /mann			.c	O Mobile	Roulin	Ē.	□ Rein	*******	
Person in charge (P)(C);	/	1 Tem	porary		Caterer Caterer	☐ Comple	aint	□ Inve	stigat	lon
Inspector: ////////////////////////////////////	2/4/	O Oth	eľ			□ New Es	tablishment	□ H A	CCI	P
Food Protection Management	T	NC	S	Sanita	ry Facilities		T TOTAL TOTA	IN	Tc	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	10000	1	25 Sewi	~		5-402, 403, 404	_	Ĭ	1 3
FOOD				_	cts/Rodents		6-501		1	13
2. Food and Water from approved source	3-201, 5-101	1000	4	27 Hand	f-washing facilities/proceds	urcs	2-301.5-203, 20			4
3. Food Labeling / containers	3-302, 602		1	28 Plut			5-201, 205			Ti
FOOD PROTECTION				29. Toile	i Rooms		6-302, 402, 501			2
4 PHF Temperatures	3-401, 402, 403		4	30. Hand	l-washing methods		5-202,6-301			2
5. Facilities hot & cold holding	3-501		4	31. Garb	age/refuse/outside disposal		5-501,502			2
6 PHF Cooked & cooled	3-501		1	32 Oute	ropenings		6-202			1
7. Cross contamination	3-301, 302, 304	10,01	4	33. Pesti	cides/RodenticideApplicati	ion	6-2112, 501, 7-20	6		1
8 Spoiled foods	3-101, 701		2	34. Floor	s/Walls/Ceilings		6-201, 501			2
9. Damaged Foods	6-404		2	35. Light	ing		6-202,6-303			1
10. PHF Thawing	3-501		2	36. Venti	lation		4-202, 204, 6-207	2,304		1
11 Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	sing Rooms		6-305			1
12. Food Handling	3-301, 304		2	Other		Allesta Salar			XX2111-0	
13.Food temperature measuring device	4-204, 203, 302		1	38. Toxic	: Materials		7-201,102	100		4
Personal Hygienic Practices				39. Cons	unter Advisory		3-603			î
14 Employee Health	2-201		4	40. HSP	Requirements	100	3-801			2
15. Employee Hygiene	2-401, 401	8.3	4	41. Confi	ormance with HACCP Plan	ıs	8-201,202,203			1
16. Employee Clothing	2-304, 2-402			42. Prem	ises		6-501			1
Equipment/Utensils	~			43. Livin	gAreas		6-202			1
17. Sanitation Methods	4-702, 703	100	4	44. Liner	1		4-801,802,803			1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	100	4	45. Pets			6-501			1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Co	introl	Yes	No	ľ	N/A
20. Non-Food contact surfaces	4-101, 601		2	46. Great	e Interceptor Inspection			1	1	
21. Sponges/wiping cloths	4-101, 901			47. Great	e Interceptor Maintenance	Log		1		
22. Manual/Mechanical ware washing facilities	4-301, 501		1	48. Great	se Interceptor Signage					
23 Equipmen/utensit storage	3-304, 4-903	_	1	49. Rend	ering Documentation					
24 Single service articles/Reuse	3-304, 4-502, 904	1	1	50. Aller	genAwareness Complian	re 590.009(G)	1			
Item No.										7
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N		12	11/	I da	binin	1	////	111		
Number of Critical Violations		16	MAR	FILENC	VIII)	10	-41	201		
These items require IMMEDIATE atte	กดบดา	i i	Receive	ed By	=1	Inspec	ted By			

# of Seats 201	FOOD ESTA	BLIS	HMEN	IT INSP	ECTION REPO	RT	Page.			f <u>/</u>	
Establishment:	Lane.	0	han	/		Date: /	The has		10	1	111
Address: 1126 Al	N. STIRET	3/-	CON .			Score:	CIO DOS	Bi	7	de	240
Telephone:	N STICKY	Tyn	e of One	ration(s):	Retail		Inspection:	10			
Owner: / / /// Jacken		I	ood Service			-			-		
10001 (VIII)110A	Mogram	1			☐ Mobile	ZO Routin	ė	OR	elns	pecti	on
Person in charge (PIC):	1	Q Te	mporary		Caterer Caterer	O Compl	aint	O Ir	avest	lgati	on
Inspector: William He	rav	00	ther			□ New Es	stablishment	OH	AC	CP	,
Food Protection Management		N	CS	Sanita	ry Facilities		1		N	C	S
1. PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102		4	25 Sew			5-402, 403, 40	4			4
(T	COURSE OF			ett/Rodents		6-501				4
Food and Water from approved source Food Labeling / containers	3-201, 5-101	1		-	I-washing facilities/procedure		2-301,5-203, 20	44			4
FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205	\dashv			1
4. PHF Temperatures	3 401 402 401	ALC: U		29. Toile			6-302, 402, 50	1		_	2
5. Facilities hot & cold holding	3-401, 402, 403		4		l-washing methods age/refuse/outside disposal		5-202.6-301			_	2
6. PHF Cooked & cooled	3-501		- 4	32. Oute			5-501,502				2
7. Cross contamination	3-301, 302, 304		-				6-202	_			1
8. Spoiled foods	3-301, 302, 304		7 7		cides/RodentleideApplication		6-2(12, 501, 7-2)	07	-		1
9. Dameged Foods	6-404		2	35. Light	s/Walls/Ceilings		6-201, 501		-		2
10. PHF Thawing	3-501	-	2	36. Vent			6-202,6-303	0.704	-1	-	1
11. Pood Protection/Storage	3-303, 305, 306, 6-40		2		iing Rooms		4-202,204,6-20 6-305	2,304	-1	-	1
12. Food Handling	3-301,304		2	Other	ing Rooths		10-300				1
13.Food temperature measuring device	4-204, 203, 302	-		38. Toxic	Maria I		7 001 102	-7			-
Personal Hygienic Practices	1				umer Advisory		7-201, 102	\neg	200		-
14. Employee Health	2-201	200	4	-	Requirements		3-801	-	舰		-
15. Employee Hygiene	2-401, 403				ormance with HACCP Plana		8-201, 202, 203		Time.	_	-
16. Employee Ciothing	2-304, 2-402	-		42. Prem			6-501				+
Equipment/Utensils			استنسا	43. Livin			6-202				-
17. Sanitation Methods	4-702, 703	200	4	44. Linen			4-801,802,803	-		-	Ť
16. Equipment utensils cleaned & sonitized	4-601, 602, 702	886	-	45. Pets		·	6-501	-	-1		Ť
19. Food contact surfaces	4-202, 501, 701	-	2		il, and Grease Cont	rol	Yes	- I	lo	N	-
20. Non-Food contact surfaces	4-101, 601	1	2		almerceptor Inspection		100	T	10	17	78
21. Sponges/wiplag cloths	4-101, 901		1		a Interceptor Maintenance Log			1	7/1	-	-
22. Manual/Mechanical ware washing facilities	4-301, 501		T	-	e Interceptor Signage		_	+-		_	-
23.Equipment/utensil storage	3-304, 4-903		1		ring Documentation			+	_	_	-
24. Single service articles/Reuse	3-304, 4-502, 904		1		en Awareness Compliance	90.009 (G)		1000	100	-	-
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N = Non-Critical C = Critica	S = Score	ľ	vilnus 20	Pts. (See	Reverse Side)	Reinspecti	ion Bate:				
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Number of Critical Violations		M	m.	vin		11	adl 1	19			
These items require IMMEDIATE atte	ention		Receive	d By		Inspect	ed By				

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Establishment:	101-m.C	-	7. /	_		Date:	7 7		- 1	27.00	7
Address: 120	MAMAG	4	nz			Score:	110	199	20	24	\$
Telephone:	1111	TR	-50		r	55000	100	10		_	_
- January - January			· ·	ration(s):	O Retail	Type of Inst	pection:				
Owner: has Wirterton	Missinn	PFo	d Servi	re	C) Mobile	Routine		C Rein	spec	tion	
Person in charge (PIC):	7	☐ Ter	nporory		□ Caterer	O Complaint		☐ Inve	tieai	tion	_
Inspector:	in d	O OU	ier			O New Estab		OHA			-
inspector: William Hall	74	L				C New Estat	damilett	GHA			news.
Food Protection Management	T	N	CS	Sanita	ry Facilities			IN	Τc	Is	Ξ
1. PIC Assigned/Knowledgeable/Duties	2-101, 101	17500		25 Sew.		5-4	102, 403, 404	-	+~	4	_
FOOD		to animale on			ts/Rodents	6-5			1	А	
2. Food and Water from approved source	3-201, 5-101	100	4	27. Hane	l-washing facilities/procedures	2.3	301,5-203,20			4	Ī
3. Food Labeling / containers	3-302, 602		1	28. Plum	bing	5-2	201, 205			1	П
FOOD PROTECTION				29. Toile	t Rooms	6-3	302, 402, 501			2	2
4. PHF Temperatures	3-401, 402, 403		4		l-washing methods	5-2	202,6-301			2	2
5. Facilities hat & cold holding	3-501	100	4		age/refuse/outside disposal	5-5	501,502		1_	2	1
6 PHF Cooked & cooled	3-501		4	32. Oute		6-2	-		1	11	-
7. Cross contamination	3-301, 302, 304	-	- 4		ides/RodenticideApplication		M12, 501, 7-20	6	-	1	-
8 Spoiled foods 9. Damaged Foods	3-101, 701 6-404	-	2		s/Walls/Coilings		201,501		+	1 2	-
10. PHF Thawing	3-501	-	2	35. Light			202,6-303 202,204,6-203	204	+	+	-
11. Food Protection/Storage	3-303, 305, 306, 6-40		2		ing Rooms	6-3		1906.3	+-	†÷	_
12. Food Handling	3-301, 304	-	12	Other	msg teorish	100	W.J			1.	
13.Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials	17.2	υι, 102	100	1	4	-
Personal Hygienic Practices					umer Advisory	3-6				2	
14. Employee Health	2-201	380	4		Requirements	3-8	Đ1			2	=
15. Employee Hygiene	2-401, 403		4	41. Confe	ormance with HACCP Plans	8-2	01,202,203			I	
16. Employee Clothing	2-304, 2-402			42. Premi	ites	6-5	01			1	
Equipment/Utensils	· · · · · · · · · · · · · · · · · · ·			13. Livin	g Areas	6-2	02			1	
17. Sanitation Methods	4-702, 703		4	44. Linen		4-8	01,802 803			1	
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	-	14	45. Peis		6-5			_	11	
Food contact surfaces Non-Food contact surfaces	4-202, 501, 701		2	-	il, and Grease Conti	ol	Yes	No	1	N/A	L
21. Sponges/wiping cloths	4-101,601	-	1		e Interceptor Inspection		-	-	+-	-	_
22. Manual/Mechanical ware washing facilities	4-301, 501	_	++		e Interceptor Maintenance Log		-	-	+-	_	_
23 Equipment/utensil storage	3-304, 4-903	_	+	-	e Interceptor Signage ering Documentation		+	+	+-		-
24. Single service articles/Reuse	3-304, 4-502, 904		111	-	genAwareness Compliance	90.000//25		10000	4		-
Item No.				(A) Auch	genetrarenessy. omputance	90.009(G)	1	1	U	-	-
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N = Non-Critical C = Critica	1 S. Store		dinue 2	Dec (Sh	Davorra Sido						
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		Ę.	Receive	4 De	Reverse Side)	Reinspection Inspected	1/4/2	<u>/</u>		_	

Address: 20 County Telephone: Owner: has Astronom Person in charge (PIC):	te St		31/2	eray_		C	September 1			-
Owner: Chan Motorical Person in charge (PIC):	1					Score:	an m			
Owner: Chan Motorical Person in charge (PIC):	/ /.	Type	of Ope	ration(s):	□ Retoil	Type of Ins	spection:	-		-
Person in charge (PIC):	1 10/	L	d Servi		☐ Mobile	I Routine	pection.	C D I		
11/11/11	Lelley		рогагу					C) Rei		
					☐ Caterer	□ Complain	ıt	□ Inv	estiga	lior
Inspector: ffffliam Ho	my	O Oth	er			O New Esta	blishment	OHA	CC	P
Food Protection Management	7.	N C		Sanita	ry Facilities	T		IN	1 C	T
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	自身	4	25 Sew		5	-402, 403, 404	A STATE OF THE PARTY OF THE PAR		+
FOOD		_		26 Inse	cts/Rodents	6	-501			T
2 Food and Water from approved source	3 201, 5-101		4	27 Hans	d-washing facilities/procedures	. 2	-301,5-203,20-	4		T
3. Food Labeling / containers	3-302, 602		1	28. Plum		5	-201, 205			1
FOOD PROTECTION		to the last		29. Toile			-302, 402, 501			1
4 PHF Temperatures	3-401, 402, 403		1-1		l-washing methods		-202,6-301	_		+
Facilities hot & cold holding PHF Cooked & coaled	3-501		4	The state of the s	age/refuse/outside disposal		-501,502		-	+
			4	32. Oute	41-July 11-July 4-4-3 (Inc		-202	-		+
7. Cross contamination	3-301, 302, 304	200	4		cides/RodenticideApplication		-202, 501, 7-200	b	-	╀
8 Spolled foods 9. Damaged Foods	3-101, 701 6-404		_	-	www.ceilings		-201, 501		+	+
O. PHF Thawing	3-501		2	35. Light			-202,6-303		+	1
1. Food Protection/Storage	3-303, 305, 306, 6-40	-	2 2	36. Venti		-	-202, 204, 6-202	2,304	+	+
2. Food Handling	3-301, 304	+	2	Other	sing Rooms		-305			1
3.Food temperature measuring device	4-204, 203, 302	-	11	_	Materials		201.102	- 100	100	-
Personal Hygienic Practices	1-154, 103, 502		11				-201,102 -603		10	+
14 Employee Health	2 201	Marrie I	Til	-	umerAdvisory Requirements		-801		-	+-
15 Employee Hygiene	2-401, 403		1		ormance with HACCP Plans	-	-201,202,203	- 100	+	+
6. Employee Clothing	2-304, 2-402		11	42. Prem			-\$01, 202, 203 -\$01	\dashv	+-	†
Equipment/Utensils	1-22/12/12			43. Livin			-202	-	+	$^{+}$
17 Sanitation Methods	4-702, 703	352	T 4]	44. Linen			801,802,803	-		+
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			-501	-	+	+
9. Food contact surfaces	4-202, 501, 701		2		il, and Grease Cont		Yes	No	1	V/A
O. Non-Food contact surfaces	4-101, 601		2	Principle of the Parket of the	e Interceptor Inspection	101	A CO	1,	1	W.P
1. Sponges/wiping cloths	4-101, 901		1		e Interceptor Maintenance Log			-	+	_
Z. Manual/Mechanical ware washing facilities	4-301, 501		I		e Interceptor Signage			+	+	_
3. Equipment/otensil storage	3-304, 4-903		I		ering Documentation			1	+	-
4. Single service articles/Reuse	3-304, 4-502, 904	-	I		genAwareness Compliance	\$90 009 (G)	V	Real Property	(E)	_
Item No.	1		1	Do. Auct.	gen-twarettess comparative	930.963 (G)		1		-
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N = Non-Critical C = Critica										
N = Non-Critical C = Critica	- n - nente		,,440	7 1 65 (DC)	c Reverse Dide/	Reinspection	Date:	9		
N = Non-Critical C = Critical Number of Critical Violations	~ N → D¢DI¢	17.6	,,,,,,,) I to: (bei	reverse side/	Reinspection	Date:			

# of Seats	FOOD ESTA	BLIS	HMEN	T INSP	ECTION REPO	RT	Page		<u>_</u> 0	£/_	
Establishment: Fandan	col sci	1	/-			Date:	m1			1 -	P
Address: 14 D	THE SEA	100				Score:	14100	6 Sy	O'	01	Q
Telephone:	Q V	Type	of Oner	ration(s):	□ Retail	-	97	fl_			
			od Servic			1	Inspectión:				
VINOI IVITITIAN	Lug ran	ν		c	□ Mobile	Routin	e	□ Re	ins	pecti	on
Person in charge (PIC):	/		mporary		Caterer Caterer	□ Compl	aint	O In	vest	lgati	on
Inspector: Milliam to	Tras	0 01	her			O New Es	stablishment	QH.	A C	CP	
Food Protection Management		N	CS	Sanita	ry Facilities		T	T	N	C	S
1. PIC Assigned/Knowledgeable/Dutles FOOD	2-101, 102	100	4	25 Sewa	ige		5-402, 403, 40	4			4
	11001 6101	Partie I			ts/Rodents		6-501				4
Food and Water from approved source Food Labeling / containers	3 201, 5-101	-	4		l-washing facilities/procedures		2-301,5-203, 20	И		_	4
FOOD PROTECTION	13.302, 002			28. Plum 29. Tolle			5-201, 205 6-302, 402, 50	, -	\dashv	_	1
4 PHF Temperatures	3-401, 402, 403		4	***	- washing methods		5-202,6-301	-	-		2
5. Facilities hot & cold holding	3-501	19	4	-	age/refuse/outside disposal		5-501,502	-	-		2
6 PHF Cooked & cooled	3-501		4	32. Outer	A COLUMN TO A COLU		6-202			-	Ī
7. Cross contamination	3-301, 302, 304		4	33. Pestic	rides/RodenticideApplication	×	6-21/2, 501,7-20	16	\neg		1
8. Spailed foods	3-101, 701		2	34. Floor	s/Walls/Ceilings		6-201, 501		7		2
9. Damaged Foods	6-404		2	35. Light	ing		6-202, 6-303		二	-	1
10. PHF Thowing	3-501		2	36. Ventil	THE RESERVE OF THE PARTY OF THE		4-202, 204, 6-20	2.304			1
Food Protection/Storage Food Handling	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305				1
13.Food temperature measuring device	3-301, 304	-	2	Other							
Personal Hygienic Practices	4-204, 203, 302		1	38. Toxic			7-201,102				4
14. Employee Health	1220	nine P	1		imerAdvisory		3-603	_		_	2
15. Employee Hygiene	2-201		4		loquirements		3-801				2
16. Employee Clothing	2-304, 2-402	100	4	42. Premi	ernance with HACCP Plans		8-201, 202, 203		-		
Equipment/Utensils	14-301,2-102	1	1	43. Living			6-501	-	\rightarrow	-	1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803	-	-	-	+
18 Equipment/utensi/s cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501	-+	\dashv	-	÷
19. Food contact surfaces	4-202, 501, 701		2	manus and	il, and Grease Conta	ol	Yes	No		N	
20. Non-Food contact surfaces	4-101, 601		2		e Interceptor Inspection		163	1.	7	141	7
21. Sponges/wiping cloths	4-101, 901		1		Interceptor Maintenance Log	****************		16	\neg	-	
22. Manual/Mechanical ware washing facilities	4-301, 501		1		Interceptor Signage			-		-	
23. Equipment/utensil storage	3-304, 4-903		1		ring Documentation			-			
24. Single service articles/Reuse	3-304, 4-502, 904		1	50 Allere	en Awareness Compliance	90.009(G)	1	1000	100	-	
Item No.	4					24.5021.51				-	osinatos
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N = Non-Critical C = Critical	C C	9.4	Et	D4. 77	тП		1				
11 - Hon-Chucai C = Chucai	S = Score	[V]	unus 20	rts. (See	Reverse Side)	Reinspecti	on Date:		1		
Nimbor College College		0	1.0	0		11	1/1	111	-		-
Number of Critical Violations		4	an e	Down	<u>ct</u> .	1	200	101		_	
These items require IMMEDIATE atte	nuon		Received	Ву		Inspect	ed By				

# of Seats	FOOD ESTA	BLI	SHI	/EN	T INSP	ECTION REPO	RT	Pag	ge	4	e/_	
Establishment: Cand dar or	So hool	/-		************			Date:	tob	ge_	12	2	nin
Address: 14 Ar hou	1 / 2		3-110				Score:	at on the	(Frankrisson	1	International	400
Telephone:		Ty	pe of	Oper	ation(s):	C Retail	Type of I	nspection	n:			_
Owner: Chapl Matertan	1 Trogram	CO	Food S	ervic	ė	□ Mobile	Routin			Reins	necti	lon
Person in charge (PIC):	- gragiani	01	Cempo.	rary		☐ Caterer	O Comple			-	_	_
Inspector: /////// 17	matt	-	Other			G Caterer	-		-	Inves	-	-
14/1/10/11 170		13.0	Julei				O New Es	tablishme	nt C	HAC	CCF	,
Food Protection Management		N	C	S	Sanlta	ry Facilities		<u> </u>		N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	360		4	25. Sew:	ige		5-402, 403,	404	189		1
FOOD				-	26. Inste	ts/Rodents		6-301		100		4
2. Food and Water from approved source	3-201, 5-101	1000	-	4		l-washing facilities/procedures		2-301, 5-203	1, 204	1		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602		1_1	11	28. Plum			5-201, 205		-	_	1
	1 101 102 103		1	-	29. Toile			6-302, 402,	-	-	_	2
PHF Temperatures Facilities hot & cold holding	3-401, 402, 403	1003	-	-	-	-washing methods		5-202,6-30		-	-	2
6. PHF Cooked & cooled	3-501		\vdash	4		age/refuse/outside disposal		5-501.502		-	-	2
7. Cross contamination	3-301, 302, 304		\vdash	4	32 Outer			6-202	n doz	-	├	1
8 Smiled foods	3-101, 701		\vdash	1		fide/RodenticideApplication	******	6-202, 501,	7-206	+	-	1
9. Damaged Foods	6-404	10000	-	2		s/Walls/Ceilings		6-201, 501		\vdash	-	2
10. PHF Thowing	3-501	-	-	2	35. Light			6-202, 6-303		1	-	1
11. Food Protection/Stomge	3-303, 305, 306, 6-40		+	2	37. Dress			4-202, 204, 6	-202.30	4-		1
12. Food Handling	3-301, 304	-	-	2	Other	ing rooms		6-305				1
13. Food temperature measuring device	4-204, 203, 302	-			J8 Toxic	Matariale		7-201,102		Direction.		-
Personal Hygienic Practices				•		imerAdvisors		3-603		- 889	\vdash	4
14. Employee Health	2-201	170	T	4	-	Requirements		3-801		- 1999	⊢	2
15. Employee Hygiene	2-401, 403			4	-	mance with HACCP Plans		8-201,202,2	03	100000		1
16. Employee Clothing	2-304, 2-402			T	42 Premi			6-501	-	+-	-	
Equipment/Utensils					43. Living			6-202		-	\vdash	
17. Sanitation Methods	4-702, 703			4	44. Linen			4-801,802,8	03	+		T
18. Equipment/atensils cleaned & sanitized	4-601 602, 702	184		4	45. Pets	-11111		6-501		 		i
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease Conti	rol	Ye	15	No	N	/A
20. Non-Food contact surfaces	4-101, 601			2	-	Interceptor Inspection					1	
21. Sponges/wiping cloths	4-101, 901			1		Interceptor Maintenance Log						-
22. Manual/Mechanical were washing facilities	4-301, 501			1	48. Grense	Interceptor Signage					-	
23.Equipment/utensil storage	3-304, 4-903			1		ring Documentation						
24. Single service articles/Reuse	3-304, 4-502, 904			1 1	SO. Allers	enAwareness Compliance	90.009(G)		8	力压制		\neg
Item No.				tone force	-			John	- 10	No.		
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N = Non-Critical C = Critica	1 6 6		2.0		n							
N = Non-Critical C = Critica	J S = Score		Winu	15 20	Pts. (See	Reverse Side)	Reinspecti	on Date:	2	1	9	
			LON	Win	L Me	rle	1	1. 7	//			
Number of Critical Violations			All	000	- , ,		_/_/	11	10	Ĕ		
These items require IMMEDIATE atte	ention	0	Rec	cived	Ву		Inspecte	d By	U			

# of Seats	FOOD ESTA	BLI	SHI	MEN	T INSP	ECTION REPO	RT	Page		_/ of	_	
Establishment:	In A	2/1	Lus	7	NI		Date:	221	21/	-		_
Address:	ando a	210	aye	-	/		Score:	1100	E	-	-	-
Telephone:	STEP ST	Tri	pe of	Ope	ration(s):	1 Retail		Inspection:		_	_	_
Owner: [] . [Al-lan]	1)	1		Service					In a		- 117	
CKON (VUITHINI)	Joseph					O Mobile	Routin	8	OR	einsp	ectio)fi
Person in charge (PIC):	//	01	cmp	огогу		□ Caterer	□ Compl	aint	□ In	vestig	gatle	ın
Inspector: ///wm /to	TAR.	00	Other			y	□ New Es	stablishment	ΟН	A C	C P	
Food Protection Management		N	C	S	Sanita	ry Facilities			T	ΝI	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	15		4	25 Sewa	age		5-402, 403, 40		383		4
FOOD					25 Insec	tis/Rodenis		6-501		题		4
2. Food and Water from approved source	3-201, 5-101	Spar	L	4	27 Hand	1-washing facilities/procedure		2-301, 5-203, 20	04			4
3. Food Labeling / containers	3-302, 602			1	28 Plum	ibing		5-201, 205				1
FOOD PROTECTION		K	_		29. Toile	***		6-302, 402, 50	11		_	2
4. PHF Temperatures	3-401, 402, 403		<u> </u>	4		l-washing methods		5-202,6-301			_	2
5 Facilities hot & cold holding	3-501			-4	-	age/refuse/outside dispusal	,	5-501,502	_	_	_	2
6. PHF Cooked & cooled	3-501	1		4	32. Outer			6-202		-	-	1
7. Cross contamination	3-301, 302, 304	188	-	4		ides/RodenticideApplication		6-2172, 501.7-20	06	-		1
Spoiled foods Damaged Foods	3-101, 701 6-404	(Appen)	-	2	-	s/Walls/Ceilings		6-201, 501	\rightarrow	_	-	2
10. PHF Thawing	3-501	-		2	35. Light			6-202,6-303	-	-	-	
11. Food Protection/Storage	3-303, 305, 306, 6-40	-		2	36. Venti			4-202, 204, 6-20	72.304	-		
12. Food Handling	3-301, 304	-		2	Other .	ing Rooms		6-305		_1	_	1
13.Food temperature measuring device	4-204, 203, 302	\vdash				Marria		2 0/11 103		to the same	- 1	_
Personal Hygienic Practices	1, 20,1 202, 202				-	Materials		7-201,102		199	-	4
14. Employee Health	2-201	SIE		4		umerAdvisory Requirements		3-603	-	- A	-	2
15. Employee Hygiene	2-401, 403			4		ormance with HACCP Plans		8-201, 202, 203	-	PRODE .	-	2
16. Employee Clothing	2-304, 2-402				42. Premi			6-501	\rightarrow	_	-	1
Equipment/Utensils				-	43. Living			6-202	-	-	-	1
17. Sanitation Methods	4-702, 703		T	4	44. Linen			4-801,602,803		-	-	i
18. Equipment/utensils cleaned & sonitized	4-601, 602, 702			4	45. Pets			6-501	$\neg \uparrow$	_	7	1
19. Food contact surfaces	4-202, 501, 701	-		2	Fats, O	ll, and Grease Cont	rol	Yes	N	0	N/	A
20. Non-Food contact surfaces	4-101, 601			2		e Interceptor Inspection			1.	-1		
21. Sponges/wiping cloths	4-101, 901			1	-	e Interceptor Maintenance Lo	1					
22. Manual/Mechanical ware washing facilities	4-301, 501			L		e Interceptor Signage						
23 Equipment/utensil storage	3-304, 4-903			1	49. Rende	ering Documentation	***************************************				-	
24. Single service articles/Reuse	3-304, 4-502, 904	5455		1	50. Allers	genAwareness Compliance	590.809(G)		1000	200		
Item No.					Location			-L-			_	
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101 CHACK	Tame o	21_		my	1	mpercell	<u></u>				-	
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N = Non-Critical C = Critical	d S = Score		B/f1-	01	D4= /C	Barrage Cit \		,				
14 - Hon-Crideat C = Critics	n 2 = 20016		TATHE	1US 2(ris. (566	Reverse Side)	Reinspect	ion Bate:	/			_
North Control of the		/	11	es	Po	201	/	1/1/1				
Number of Critical Violations		1	W	W	ALC:	CSC.	11	MIC			-	
These items require IMMEDIATE att	cutiou		K	eceive	n By		Inspect	ed By				

# of Seats	FOOD ESTA	BLI	SHN	MEN'	INSP	ECTION REPO	RT		Page_	_/	of_		_
Establishment: Poro = tou	Strep 1.	C	- 1	da	170	A)	Date:	17	lev 3	10	201	Par	-
Address: 211 Factor	Charle			aux	- Marie	9/	Score:	10.11	MAD	4		1	**
Telephone:	3//6/	Ty	pe of	Open	ation(s):	□ Retail	Type of	Inspec	tion:				-
Owner: (/ and 11/1 downloss	-//	1		Service		☐ Mobile							-
CAOU 1411111101	V Krymm	-					40 Routin		_	O Rei			_
Person in charge (PIC):			Tempo			☐ Caterer	C) Compl	aint		O Inv	estige	ation	à
Inspector: William Hol	al	00	Other				O New E	stablisl	hment	HA	CC	P	_
Food Protection Management		N	C	S	Sanita	ry Facilities		Ī		I	I	T	S
1. PIC Assigned/Knowledgeable/Duties	2 101, 102	1		4	25. Sewa	ige		5-402	403, 404	- 1	II.	\perp	4
FOOD		Transier .	,		26. Insec	ts/Rodents		6-501		_		1	4
2 Food and Water from approved source	3-201, 5-101		\vdash	4		-washing facilities/procedure	S	_	5-261, 204	_10			4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			1	28. Plum	And the particular depth and the contract of t		5-201	-	_	\perp	-	1
		CONTRACT OF	, ,		29 Toile	the second secon		-	402, 501		+	_	2
4. PHF Temperatures	3-401, 402, 403	233	\vdash	4		-washing methods		5-202,		-			2
5 Facilities hot & cold holding	3-501	5	\vdash	4		age/refuse/outside disposal		5-501,	302	-	-		2
6. PHF Cooked & cooled	3.501	-10	-	4	32. Outer			6-202	£ni = no-	-		-	1
7 Cross contamination	3-301, 302, 304	100	-	4		ides/RodenticideApplication	-1	-	501,7-206	-	-	_	1
8 Spoiled foods 9. Damaged Foods	3-101, 701 6-404		-	2		s/Walls/Ceilings		6-201,		-	-	-	2
10 PHF Thawing	3-501		\vdash	2	35. Light			6-202.		20:	-	-	1
11. Food Protection/Storage			\vdash	_	36. Ventil			-	204.6-202	.304	-	\rightarrow	1
12. Food Handling	3-303, 305, 306, 6-40	-	\vdash	2	Other	ing Rooms		6-305				_	1
13. Food temperature measuring device		-	\vdash	2				7		-	_		_
Personal Hygienic Practices	4-204, 203, 302				38 Toxic			7-201.	102		88—		4
A STATE OF THE PARTY OF THE PAR		-				umerAdvisory		3-603		-8	88-		2
14. Employee Health	2-201	100	\rightarrow	-	-	Requirements		3-801		_ 8	100		2
15. Employee Hygiene	2-401, 403	12 12	-	4		ormance with HACCP Plans		-	202.203	+	-		1
16. Employee Clothing Equipment/Utensils	2-304, 2-402	1			42. Premi			6-501			-		1
			- 1		43. Living			6-202		-			1
17. Sanitation Methods	4-702, 703		\rightarrow	4	44. Linen			-	802, 803	-	-	_	1
18. Equipment/utensils cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702		\vdash	4	45. Pets			6-501					1
20. Non-Food contact surfaces	4-202, 501, 701	-	\rightarrow	2	-	il, and Grease Con	trol		Yes	No		N/A	ķ.
21. Sponges/wiping cloths	4-101, 601		-	2	-	e Interceptor Inspection		_			-		-
22. Manual/Mechanical ware washing facilities	4-101, 901		-			e Interceptor Maintenance Lo	£				+		
	4-301, 501	-	-	-	and the latest desired the lates	e Interceptor Signage				an induse	-		_
23 Equipment/utensil storage	3-304, 4-903	-	\rightarrow	1	49. Rende	ering Documentation				-			_
24. Single service anicles/Reuse Item No.	3-304, 4-502, 904			1	50. Allery	gen Awareness Compliance	\$90.009(G)		_				_
16 010	latious		200		28/2	e Linus							
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE att			1	us 20	Pae	e Reverse Side)	Reinspec	tion D	410	/		_	

# of Seats	FOOD ESTA	BLIS	HME	NT INSP	ECTION REPO	RT	Page_		of/_	
Establishment:	Great	re	han	/	42	Date:	22-1	15	-	
Address: 72/1 7	wedn	0	Leen	100		Score:	1111	89 <u> </u>		
Telephone:	and francisco	Тур	e of Ope	ration(s):	□ Retail	Type of 1	inspection:	d		
Owner: (L. / M. L. Jane .	1	□ Fo	od Servi	ce	☐ Mobile	(3 Routin		☐ Reli		No.
Person in charge (PIC):	And (und	_	mporary		□ Caterer			-	-	-
manufal de la company de la	7				U Caterer	C Comple		☐ Inve		_
Inspector: William H	MIL	00	ner			O New Es	tablishment	OHA	CCI	P
Food Protection Management		N	CS	Sanita	ry Facilities			IN	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sew	ige		5-402, 403, 40-	4 (8)	8)	γį
FOOD	· · · · · · · · · · · · · · · · · · ·			-	ts/Rodents		6-501	- 89	8	4
Food and Water from approved source Food Labeling / containers	3-201, 5-101	1000	4	-	I washing facilities/procedure	3	2-301, 5-203, 20	н	8	4
FOOD PROTECTION	3-302, 002			28. Plun 29. Toile			5-201, 205 6-302, 402, 50	, -	-	1
4. PHF Temperatures	3-401, 402, 403		14		l-washing methods		5-202,6-301		┰	2
5. Facilities hat & cold holding	3-501		1		age/refuse/outside disposal		5-501,502		+-	2
6. PHF Cooked & cooled	3-501		4	32. Outer	-L		6-202		1	1
7 Cross contamination	3-301, 302, 304	J.S.	4	33. Pesti	tides/RodenticideApplication		6-202, 501, 7-20	16		1
8 Spailed foods	3-101, 701	概念	2	34 Floor	Walls Ceilings		6-201, 501			2
9. Damaged Foods	6-404		2	35 Light	İng		6-202,6-303			Ĩ
10. PHF Thawing	3-501		2	36. Venti		***********	4-202, 204, 6-20	2,304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2		ing Rooms		6-305			1
13. Food Handling 13.Food temperature measuring device	3-301, 304		2	Other						.,
Personal Hygienic Practices	4-204, 203, 302			38 Toxic			7-201, 102	_8		4
14. Employee Health	2-201	men		-	umer Advisory		3-603		-	2
15. Employee Hygiene	2-401, 403	200	4		Requirements ormanics with HACCP Plans		3-801 8-201,202,203	- 150	4	2
16. Employee Clothing	2-304, 2-402			42. Premi			6-501		+	+
Equipment/Utensils				43. Livin			6-202		+	H
17. Sanitation Methods	4-702, 703	Helic	4	44. Linen	THE RESERVE OF THE PARTY OF THE		4-801,802,803	_	+	1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	(BK)	4	45. Pets			6-501			1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Cont	rol .	Yes	No	1	N/A
20. Non-Food contact surfaces	4-101, 601		2	46. Great	o Interceptor Inspection					
21. Sponges/wipIng cloths	4-101, 901		1	47. Greas	e Interceptor Maintenance Lo	g				14
22. Manual/Mechanical ware washing facilities	4-301, 501	-	1		e Interceptor Signage					
23.Equipment/utensil storage 24. Single service articles/Reuse	3-304, 4-903	\rightarrow	1		ering Documentation			-		
	3-304, 4-502, 904		1	50. Aller	gen Awareness Compliance	590.009(G)		267,000	1	
Item No.	1				/					7
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1 10 10 10	CPIONIS O	70	-41	Spel	400\					4
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	***************************************		7780	Marie S						I
N = Non-Critical $C = Critica$	S = Score	A	Minus 2	O Pts. (Sea	Reverse Side)	Reinspect	ion Date:/			
		1		1)	1	/	1/17			ments.
Number of Critical Violations		1	1	Mul	elles.	111	1000	1000		
These items require IMMEDIATE atte	ention		Receiv	ed By	e 37	Inspect	ed By			

Establishment: Engreton	7 Stire	4	5	hoal	(3)	Date:	le for 3	22	as	8
Address: RII Correction	n Fred	4		,		Score:				
Telephone:	1	- "		peration(s);	☐ Retail	Type of Ins	spection:			
Owner: Charl Nictorter	Wi Fragran	OF.	ood Se	rvice	□ Mobile	D.Routine		O Rein	spect	ion
Person in charge (PIC):	g zi cigi un	O To	empor	ary	□ Caterer	Complain		O Inve		
Inspector: /////	012	_	ther		- Cartet					
Willan 710	MAZ_	100	HILI			O New Esta	bushment	OHA	CCI	r
Food Protection Management		N	C	Sanita	ry Facilities			IN	TC	S
PIC Assigned/Knowledgeable/Duties	2-101, 102			4 25 Sew		5-	-402, 403, 404	100		4
FOOD				26. Insec	:u/Kodents	6-	-501	- 40		4
2. Food and Water from approved source	3-201, 5-101	200			1-washing facilities/procedures		-301,5-203, 204		1	4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602	Ш.		28. Plun			-201, 205		-	1
	Ta 401 403 (02		-	29, Toile			-302, 402, 501		-	2
4 PHF Temperatures	3-401, 402, 403	333	-	_	l-washing methods		-202,6-301		-	2
Facilities hot & cold holding PHF Cooked & cooled	3-501	1	-		age/refuse/outside disposal ropenings		-501,502 -202	-	-	1
7. Cross contamination	3-301, 302, 304		*****		cides/RodenilcideApplication		-202 -202, 501, 7-206	-	+	H
B. Spoiled foods	3-1(11, 701			_	a/Walls/Cailings		-201,501		+	1 2
9. Damaged Foods	6-404			35. Light			-202,6-303		1	1
10. PHF Thawing	3-501			36. Venti			-202, 204, 6-202	.304	1	1
11. Food Protection/Storage	3-303, 305, 306, 6-40			_	sing Rooms		-305		1	1
12. Food Handling	3-301, 304			Other	***************************************					
13.Food temperature measuring device	4-204, 203, 302			38. TOAK	Materials	7-	-201,102	(2)	I	4
Personal Hygienic Practices				39. Cons	umerAdvisory	3-	-603			2
14. Employee Health	2-201			40. HSP1	Requirements	3-	-801	20		2
15. Employee Hygiene	2-401, 403	300		41. Confe	ormance with HACCP Plans	8-	-201, 202, 203			1
16. Employee Clothing	2-304, 2-402			42. Prem	ises	6-	-501			1
Equipment/Utensils	,	_		_	g Areas		-202			1
17. Sapitation Methods	4-702, 703	200					-801,802,803	-	-	1
18. Equipment/utensits cleaned & sonitized 19. Food contact surfaces	4-601, 602, 702	100	_	45 Pets			-501		_ـــــــــــــــــــــــــــــــــــــ	111
20. Non-Food contact surfaces	4-202, 501, 701		- 1	- Province and a second	il, and Grease Contr	rol	Yes	No	7 -	N/A
21. Sponges/wiping cloths	4-101, 601 4-101, 901	-	+		e Interceptor Inspection			1	+	_
22. Manual/Mechanical ware washing facilities	4-301, 501	_	-	- Tr. Gloss	e Interceptor Maintenance Log				+	
23. Equipment/utensil storage	3-304, 4-903		-	TO, CACE	ering Documentation			-	+	
24. Single service articles/Reuse	3-304, 4-502, 904			10. 100.00		THE PERIOD OF	-	10000	-	-
Item No.	1			50 Aller	genAwareness Compliance	90.009(G)	V			
Ald WIGH	ations	-5	ya	n in	spection,					
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		1		s 20 Pts. (Se flux let eived By	e Reverse Side)	Reinspectio	MI	4		<u> </u>

# of Seats	FOOD ESTA	BLI	SHMF	NT INSP	ECTION REPO	RT	Page	/	of/	
Establishment: Hear of	Theot	0	- 20	./		Date:	0 11.	-11	17	5
Address: 200 Hen	of Class	<u> </u>	- f 10 C	//		Score:	7-10	120	116	
Telephone:	rd Stre		a of On	eration(s):	[D.B., 1]	A Sell-	100 10		-	
		your or	in a received and	Contract of the	□ Retail		nspection:	,		
Owner: School Nittotion	W Imasna	DUF	ood Serv	Ice	☐ Mobile	Routin	ė	□ Rei	nspec	tion
Person in charge (PIC):		TO	emporor	y	☐ Caterer	C Comple	aint	O Inv	estiga	tion
Inspector: Milliam F	toran	00	ther			□ New Es	tablishment	OHA	CC	P
Food Protection Management		N	C S		ry Facilities			1	1 0	S
I. PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102	1	4	25. Sew			5-402, 403, 40	4	8	4
	Tage 5 101			1	rts/Rodents		6-501		- III	4
Food and Water from approved source Food Labeling / containers	3-201, 5 101 3-302, 602		- 4		I-washing facilities/procedure	\$	2-301,5-203, 20	31		4
FOOD PROTECTION	3+302, 602			28. Plum 29. Toile			5-201, 205	-	-	1
4. PHF Temperatures	3-401, 402, 403			-	l-washing methods		6-302, 402, 50 5-202,6-301		+	2
5. Facilities hot & cold holding	3-501		4		age/refuse/outside disposal		5-501,502	_	+-	2
6. PHF Cooked & cooled	3-501	100	4	32. Oute			6-202			1
7 Cross contamination	3-301, 302 304	25	4		cides/RodenticideApplication		6-2172, 501, 7-21	16		+
8. Spuiled foods	3-101, 701		2		s/Walls/Ceilings	-	6-201, 501	-	-	2
9. Damaged Foods	6-404		2	35. Light			6-202,6-303		+	17
10. PHF Thawing	3-501		2	36. Venti			4-202,204,6-20	12,304	_	11
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	sing Rooms		6-305			11
12. Food Handling	3-301, 304		2	Other						
13.Food temperature measuring device	4-204, 203, 302		1	38 Toxic	Materials		7-201, 102			4
Personal Hygienic Practices				39. Cons	umerAdvisory		3-603	1		2
14. Employee Health	2-201		4	40. HSPI	Requirements		3-8()1		8	2
15. Employee Hygiene	2-401, 403		4	41. Confe	ormance with HACCP Plans		8-201,202,203			1
16 Employee Clothing	2-304, 2-402		L	12. Prem	ises		6-501			
Equipment/Utensils	, ,			43. Livin	g Areas		6-202			1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803			11
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	6 (6)	4	45. Pets			6-501		1	1 1
19. Food contact surfaces	4-202, 501, 701	_	2	Fats, O	il, and Grease Con	trol	Yes	No		N/A
20. Non-Food contact surfaces	4-101, 601	-	2		e Interceptor Inspection			/	_	
Sponges/wiping cloths Manual/Mechanical ware washing facilities	4-101, 901	-	1		e Interceptor Maintenance Lo	g			_	
23. Equipment/utensil storage	4-301, 501	-	1		e Interceptor Signage			-	_	
24. Single service articles/Reuse	3-304, 4-903		1		ering Documentation			-	_	
The same of the sa	3-304, 4-502, 904			50. Allen	gen Awureness Campliance	\$90,009(G)	1			
Item No.	7									٦
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N = Non-Critical C = Critical	S = Score		Minus 2	OPts. (Se	e Reverse Side) 🗆	Reinspecti	in of			
				7	ŕ	Kemspecu	Date:	. /		nin-
Number of Critical Violations						11	1,111	10-		
These items require IMMEDIATE atte	ention	-	Receiv	red By		Inspect	ed By			1

Establishment:	teert	0	Par	18/			Date: /	of.	5	21	11/	F
Address: In Heand	17-		450	7		·-···	Score:	1	DAD	7	-6	-
Telephone:		Тур	e of (Opera	tion(s):	☐ Retail	Type of I	nspection	PUL A		-	_
Owner: [Leaf A Starten	1 1 1 1 1	P) Fo	and S	ervice		☐ Mobile	Routing				1	_
Person in charge (PCC):	magan	1							-	Reins		-
			mpo	гагу		□ Caterer	O Comple	int	01	nvest	ligati	10
Inspector: Allian Ha	MA	00	ther	~~~	******		O New Es	tablishmei	nt O F	IAC	CP	
Food Protection Management	T	INI	CI	S	Sanita	ry Facilities		ī		N	С	
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	100	二	4	25. Sewa			5-402, 403,	454	380		İ
FOOD	· -	pincer.			26. Insec	ts/Rodents		6-501				
2. Food and Water from approved source	3-201, 5-101		_	4		l-washing facilities/procedure	22	2-301.5-203.	, 204			
3. Food Labeling / containers	3-302, 602			IJ	28. Plum			5-201, 205			_	L
FOOD PROTECTION	1				29. Toile			6-302, 402,	501	_		L
4. PHF Temperatures	3-401, 402, 403		-	4		-washing methods		5-202,6-301				L
5. Facilities hot & cold holding	3 501	18		4		age/refuse/ourside disposal		5-501,502				
6. PHF Cooked & cooled	3.501	100	-	4	32. Outer			6-202				_
7. Cross contamination	3-301, 302, 304	-		4		ides/RodenlicideApplication		6-202, 501,7	-206	-	_	
8 Sparled foods 9. Damaged Foods	3-101, 701 6-404		-	-	******	s/Wulls/Ceilings		6-201,501				
O. PHF Thawing	3-501	-	-	2	35. Light			6-202,6-303		-	-	
1. Food Protection/Storage	3-303, 305, 306, 6-40	-		2	36. Ventil	Assessment of the second secon		4-202,204,6	-202,304			
2. Food Handling	3-301, 304	-		2	Other	ing Kooms	-	6-305				
3. Food temperature measuring device	4-204, 203, 302			i							r	-
ersonal Hygienic Practices	[**201, 205, 502				38. Toxic			7-201,102		133	\vdash	-
4 Employee Health	Z-2UI			4		umer Advisory		3-603			-	-
5. Employee Hygiene	2-401, 403	100		4	-	Requirements ormance with HACCP Plans		3-8()) 8-201,202,2(01	-	-	2
6. Employee Ctothing	2-304, 2-402		-		42. Premi			6-501	V3			***
quipment/Utensils					43. Living			6-202				
7. Sanitation Methods	4-702, 703		T	4	44. Linen			4-801,802,80	13			i
8. Equipment/utensils cleaned & sanitized.	4-601, 602, 702		-	4	45. Pets		************	6-501	-			i
9. Food contact surfaces	4-202, 501, 701	-	_	2		il, and Grease Con	trol	Ye	e l	No	N	
Non-Food contact surfaces	4-101, 601		_	2		e Interceptor Inspection		1	1	-	1-:-	
1. Sponges/wiping cloths	4-101, 901			1		e Interceptor Maintenance Lo	e	- i -	-		\vdash	-
2. Manual/Mechanical ware washing facilities	4-301, 501			ī		e Interceptor Signage			1		1	-
3.Equipment/utensil storage	3-304, 4-903		-	ī		ring Documentation			1		_	-
4. Single service articles/Reuse	3-304, 4-502, 904			1		en Awareness Compliance	Euro menores		No.	4	 	
Item No.					Do, Auer	ден Амигерез Соприлисе	p30,009(G)					=
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Joanne :	turner											
			Min	us 20 1	Pic (Sac	Ravarca Sida)						
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N = Non-Critical C = Critica			Minu	us 20 1	Pts. (See	Reverse Side)	Reinspect	ion Sate:	4	2		-
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# of Seats	FOOD ESTA	BLIS	HMÉN	IT INSP	ECTION REPO	RT	Page	/	of ∠	
Establishment: Tocob	Hint	Y,	1/20	not	School	Date: 1	Pacca	1 20	. 6	274
Address: 7/1/2 ///	Viar Ct	77	10	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	N. Janes	Score!	111	17	1	
Telephone:	0	Type	of Ope	ration(s):	Retail	Type of I	nspection:	11/		
Owner: (han / 1/1601 Land	W. Faranan		od Servic		☐ Mobile	Routine		I D D -t-		
Person in charge (PIC):	W Tregrain							□ Reir		
	/		nporary		□ Caterer	O Complai	int	O Inve	stigat	ion
Inspector: William It	a MAN	C) OII	ier			□ New Est	ablishment	GHA	CCI	P
Food Protection Management	1	NI	CS	Sanita	ry Facilities	I		IN	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 103	See In	4	25 Sew			5-402, 403, 404	-	1	H
FOOD				26 Inse	cu/Rodents		6-501			14
2 Food and Water from approved source	3-201, 5-101	的	4	27. Hand	t-washing facilitie //procedure	3	2-301,5-203,20	н		Ą
3. Food Labeling / containers	3-302, 602		11	28. Plun	nbing		5-201, 205			T
FOOD PROTECTION				29. Taile	t Rooms		6-302, 402, 50	1		2
4 PRF Temperatures	3-401, 402, 403	988	4	30. Hand	l-washing methods		5-202, 6-301			2
5 Facilities hot & cold holding	3-501		A	31. Garb	age/refuse/outside disposal		S-501,502			2
6 PHF Cooked & cooled	3-501	100	4	32. Oute	ropenings		6-202			1
7. Cross contamination	3-301, 302, 304		4	33. Pesti	cides/RodenticideApplication		6-202, 501, 7-20)6		1
8 Spoiled foods	3-101, 701	SIL	2	34. Floor	rs/Walk/Ceilings		6-201, 501			2
9. Damaged Foods	6-404		2	35. Light	ing		6-202,6-303			1
10. PHF Thowing	3-501		2	36. Venti	lation		4-202,204,6-20	2.304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37 Dress	sing Rooms		6-305			i
12. Food Handling	3-301, 304		2	Other						
13.Food temperature measuring device	4-204, 203, 302			38 Toxic	: Materials		7-201,102			4
Personal Hygienic Practices			-	39. Cons.	unser Advisory		3-603			2
14. Employee Health	2-201		4	40. HSP	Requirements		1-801			2
15. Employee Hygiene	2-401, 403		4	41. Confe	ormance with HACCP Plans		8-201,202,203			1
16. Employee Clothing	2-304, 2-402			42. Prem	ises		6-501			I
Equipment/Utensils				43. Livin	gAreas		6-202			I
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803			1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501			1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Cont	trol	Yes	No	N	VA.
20. Non-Food contact surfaces	4-101, 601		2	46. Great	e Interceptor Inspection			1	T	
21. Sponges/wiping cloths	4-101, 901		1	47. Greas	e Interceptor Maintenance Lo	g	1			
22. Manual/Mechanical ware washing facilities	4-301, 501		1	48. Greas	e Interceptor Signage		V			
23 Equipment/utensil storage	3-304, 4-903		1	49. Rende	ering Documentation					
24. Single service anticles/Reuse	3-304, 4-502, 904		l l	50. Aller	genAwareness Compliance	590.009(G)	1	West of the second		
Item No.	//									
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Number of Calabat SP 1 at		4	or .	1/2/	5 27	111	////	2		
Number of Critical Violations		1	m	1		Mu	Itto	ros.	_	
These items require IMMEDIATE atte	ention		Receive	d By		Inspecte	d By			

Establishment: Jaca la att	ToH MI	291	201	Z.	colla	0/	Date:	Avans	1 31	20	210
Address: My2 ///	- Grast	0	angent.g			7	Score:	07/	10%	j	-60
Telephone:	0	Тур	e of	Ope	ration(s):	Retail	Type of	Inspection:			
Owner Chaol Netrition	mann	DE	ood S	Servic	e	□ Mobile	A Routh		O Re	nspec	Lion
Person in charge (PIC):	a jugaran	ОТ	empo	orary		□ Caterer	C Comp			estiga	-
Inchastory /////	701	1	ther		·	- Coluit		Establishment	-	CC	
201110111 7101	res						I I I I I I	Same	Juni		-
Food Protection Management		N	C	S	Sanita	ry Facilities		T	1	V C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			d	25 Sew	ane		5-402, 403, 40	14		ů
FOOD	,	711			26. Inse	cts/Rodents	*****	6-501		100	u)
2. Food and Water from approved source	3-201, 5-101	Unit.		4		d-washing facilities proced	ares	2-301, 5-203, 2	Crl	2	4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602				28. Plun			5-201, 205	-		1
	[2 401 400 103				29. Toile			6-302, 402, 50	-		2
PHF Temperatures Facilities hot & cold holding	3-401, 402, 403		-	-4		l-washing methods		5-202,6-301	-+		2
6. PHF Cooked & cooked	3-501		-	4		age/reflue/masidedisposa		5-501,502			2
7. Cross contamination	3-501 3-301, 302, 304		-	4		ropenings cldes/RodenticideApplicat		6-202	OK.	- -	++
8. Spoiled foods	1	133	\dashv	4 2			ion	6-202, 501, 7-2	00	-	1
9. Damaged Foods	3-101, 701 6-404	-	-	2	35. Light	s/Walls/Ceilings		6-201, 501	-	-	2
10. PHF Thawing	3-501	-		2	36. Venti			4-202, 204, 6-20	22 201	-	+
11. Food Protection/Storage	3-303, 305, 306, 6-40	1	-	2	-	ing Rooms		-	12, 104	-	+÷
12. Food Handling	3-301, 304	\vdash	\dashv	2	Other	ing Routis		6-305			4
13.Food temperature measuring device	4-204, 203, 302	\vdash		1	-	No. of the last of		Ta an 140	- 10	-	T
Personal Hygienic Practices	(10 () 200 200			-		Materials		7-201, 102	\dashv	10	1
14 Employee Health	2.201		T	4		umerAdvisory		3-603	-1	10	2
15. Employee Hygiene	2-401, 403		-	4		Requirements ormance with HACCP Plan		3-801 8-201,202,203	-	-	2
16. Employee Clothing	2-304, 2-402		-		42. Prem	THE RESERVE AND ADDRESS OF THE PARTY OF THE	3	6-501		-	
Equipment/Utensils					43. Livin	THE RESERVE THE PARTY OF THE PA		6-202	-	+	
17 Sanitation Methods	4-702, 703		\neg	4	44. Liner			4-801,802,803	-	-	
18 Fouinment/utensils cleaned & sanitized	4-601, 602, 702		-+	4	45. Pets			6-501		_	11
19. Food contact surfaces	4-202, 501, 701		-	2		il, and Grease Co	ntrol	Yes	No		N/A
20. Non-Food contact surfaces	4-101, 601	\vdash	-	2		e Interceptor Inspection	1111 01	169	1	1	47.2%
21. Sponges/wiping cloths	4-101, 901	\vdash	\neg	1		e Interceptor Maintenance	ton		-	\rightarrow	
22. Manual/Mechanical ware washing facilities	4-301, 501	1	\neg			eInterceptor Signage	Log		+	+	-
23. Equipment/utensil storage	3-304, 4-903		-			ering Documentation		~	-	_	_
24. Single service articles/Reuse	3-304, 4-502, 904		_			the state of the s	For our con-		10000		
			_		50. Aller	gen Awareness Complian	ce \$90,009(ts)		-		
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N = Non-Critical C = Critical	S = Score		Min	us 20	Pts. (Se	e Reverse Side)] ,				
					1	and the same of th	N 49.33 C (23.49.0	Contract Talking States			
		-	4		1		Remspec	tion Date:	5,11	7	
Number of Critical Violations		7	12		- 1	le	Kellispec	11/1/	16	7	

Establishment: Lolly	hear c	1 %	dol	,		Date:	1-9-	1118		
Address: 129 C. S.	all Air	74	44			Score:	1000			7777
Telephone:	711	TVD	e of O	eration(s):	□ Retail		Inspection:			_
Owner: (/ / //////	5 D 00		ood Ser					les.	-	_
- X DAOL NUTTION	[mgmill	V			☐ Mobile	B Routh		□ Rein	_	-
Person in charge (PIC):		_	emporo	LJA	□ Caterer	Comp	laint	□ Inve	stlgat	ion
Inspector: ////////////////////////////////////	W.	00	ther	10		O New E	stablishment	OHA	CCI	
Food Protection Management	7	N	CS	Sanita	ry Facilities		T	IN	TC	Ts
1. PIC Assigned/Knowledgeable-Duties	2-101, 102	200	4	25 Sev	age		5-402, 403, 40	ч		-4
FOOD				25 Inse	ctv/Rodents		6-501	-		1
2 Food and Water from approved source	3-201, 5-101	200	4	27 Har	d-washing facilities/proces	lunes	2-301,5-203, 2	04		4
3. Food Labeling / containers	3-302, 602			28. Plus	nbing		5-201, 205			1
FOOD PROTECTION				29. Toil	et Rooms		6-302, 402, 50	IL .		2
4. PHF Temperatures	3-401, 402, 403		4	-	d-washing methods		5-202,6-301			2
5. Facilities hot & cold holding	3-501	63	- 4	7	page/refuse/outside disposa	J	5-501,502			2
6 PHF Cooked & cooled	3-501	1840	- 4		ropenings		6-202			1
7 Cross contamination	3-301, 302, 304	Marie	4	33. Pest	icides/RodenticideApplica	tion	6-202, 501, 7-20	06		1
8 Spuiled foods	3-101, 701		2	34. Floo	rs/Walls/Ceilings		6-201, 501			2
9. Damaged Foods	6-404		2	35. Ligh	ting		6-202,6-303			1
O. PHF Thawing	3-501		2	36. Veni			4-202,204,6-20	12,304		1
1. Food Protection/Storage	3-303, 305, 306, 6-40		2		sing Rooms		6-305			L
2. Food Handling	3-301, 304		2	Other						
3.Food temperature measuring device	4-204, 203, 302		1	38 Tox	c Materials		7-201,102	- 100	_	4
ersonal Hygienic Practices				39 Con	sumer Advisory		3.603	35		2
14 Employee Health	2-201		4	40. HSP	Requirements		3-801	100		2
15 Employee Hygiene	2-401, 403		4	41. Con	ormance with HACCPPlan	ns	8-201, 202, 203			1
6. Employee Clothing	2-304, 2-402			12. Pren	rises		6-501		1_	1
Equipment/Utensils				43. Livis			6-202			1
7. Sanitation Methods	4-702, 703		4	44. Line	n		4-801,802,803		1_	1
8. Equipment/utensits cleaned & sanitized	4-501, 602, 702		- 4	45. Pets			6-501		1	l. L
9. Food contact surfaces	4-202, 501, 701		2	Fats, (oil, and Grease Co	ontrol	Yes	No	N	/A
0. Non-Food contact surfaces	4-101, 601		2	46. Grea	sa Interceptor Inspection					
1. Sponges/wiping clotts	4-101, 901		_ L	47. Grea	se Interceptor Maintenance	Log	-			
2. Manual/Mechanical ware washing facilities	4-301, 501	_	1	Andrew Company	se Interceptor Signage		-			
3.Equipment/utensil storage	3-304, 4-903		1	49. Rena	lening Documentation		V			
4. Single service articles/Reuse	3-304, 4-502, 904		1	50. Alle	rgenAwareness Complian	ice \$90.009(G)		0.00		
Item No.										
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willa de	1/19 15	K	WC.							
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1/0 1/10	12-170VI		UP	on	111/11/11	NDER	TIMIN	00		
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Whay to	1300	22	-	00	2018					
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Number of Critical Violations ______ These items require IMMEDIATE attention

Person In charge (Fig.)	Type of Operation(s): Type of Inspection: Type of Inspection	Establishment:	W Clh	en/	0.				Date: 0	1 12	sut	-	
Owners	Owners	Address: 122 Canal	00/ 4/6	u					Score:	100			_
Owners	Owners	Telephone:	The Free	Type	of	Oper	ntion(s):	□ Retall	Type of	Inspection:	10		-
Person In Charge (PiC);	Person In Charge (Ps.C)	Owner:	to the same								D not		.1
Color Colo	Color Colo		au progress		-						-		-
Proof Protection Management	N C S L PIC Assigned/Knowledgeable/Duties 2-101, 102 4 4 5 5 5 5 5 5 5 5	reison in charge (150)	de la			rary		U Caterer	U Compl	aint			_
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# of Seats	FOOD ESTA	BLI	SHI	MEN	IT INSP	ECTION REPO	RT	Page_		of	_	
Establishment: Lincoly	trut	Date: 9	7-17-	20	0/	F	-					
Address: Lucalir	y- '-						Score:	91	209	1	_	-
Telephone:		Ty	pe of	Ope	ration(s):	□ Retail	Type of In	spections	_/4	_		-
Owner Carl III But	1 / 100000	ZO F	rood	Service		□ Mobile		apresson.	0.0		41	_
Person in charge (PIC):	Log sum	1		orary			Routine		□ Re		_	
		-				Caterer Cater	☐ Complain		□ Inv			IEL.
Inspector: Hilliam Hor	rail	la c	Other				□ New Esta	blishment	OH	A C C	P	
Food Protection Management		N	C	S	Sanita	ry Facilities	Т		Ti	NIC		S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			4	25 Sewi			-402, 403, 404		100		.1
FOOD					26 Insec	tyRodents		5-501			7	6
2. Food and Water from approved source	3-201, 5-101			đ	27 Hano	-washing facilities/procedures	7	-301,5-203,20	1	100	1	A
3. Food Labeling / containers	3-302, 602			1	28. Plum	bing		3-201, 205				1
FOOD PROTECTION		_			29. Toile	t Rooms		-302, 402, 501				2
4 PHF Temperatures	3-401, 402, 403			4	***	-washing methods		-202,6-301				2
5 Facilities hot & cold holding	3-501			4		nge/refuse/outside disposal	5	-501,502				2
6 PHF Cooked & cooled	3-501			4	12. Outer	ukeujuks	6	-202				1
7 Cross contamination	3-301, 302, 304			4	33. Pestid	ides/RodenticideApplication		-202, 501, 7-20	6			1
8 Sprited foods	3-101, 701			2	34. Floor	Walls/Ceilings		-201,501				2
9. Damaged Foods	6-404	_		2	35. Light	ng		-202,6-303				1
10. PHF Thawing	3-501	_		2	36. Venti	ation	4	-202, 204, 6-202	2,304			1
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ing Rooms	6	-305			\neg	1
12. Food Handling	3-301, 304	1	_	2	Other							
13.Food temperature measuring device	4-204, 203, 302	11		1	38 Toxic	Materials	7.	-201,102	1		T	4
Personal Hyglenic Practices					39. Const	unerAdvisory	3	-603		8		7
14. Employee Health	2-201	36	1	4	40. HSPI	lequirements	3	-8()				2
15. Employee Hygiene	2-401, 403			4	41. Confo	emance with HACCP Plans	8	-201, 202, 203				1
16. Employee Clothing	2-304, 2-402			1	42. Premi	ses	6	·501				1
Equipment/Utensils					43. Living	Areas	6	-202			1	1
17. Sanitation Methods	4-702, 703	2910		4	44. Linen		4	-801, 802, 803			T	1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	250		4	45. Pets		6	-501			T	1
19. Food contact surfaces	4-202, 501, 701	_		2	Fats, O	il, and Grease Conti	ol	Yes	No	1	N/	A
20. Non-Food contact surfaces	4-101,601			2	46. Greas	Interceptor Inspection						
21. Sponges/wiping cloths	4-101, 901			1	47. Great	Interceptor Maintenance Log		12/				
22. Manual/Mechanical ware washing facilities	4-301, 501	_	_	1	48. Greas	Interceptor Signage		2/				
23.Equipment/utensil storage	3-304, 4-903			1	49. Rende	ring Documentation		1/				
24. Single service articles/Reuse	3-304, 4-502, 904			1	50 Aller	en Awareness Compliance	JU.009 G	V	less.			_
Item No.		1		-		1. 1			-		=	
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N = Non-Critical C = Critica	d S = Score		Min	115 20	Pts (San	Reverse Side)	SEA110 07	1	100	,	-5	
	5 - 54010		4 - 2-418		1000		Reinspection	Mate:	/-		_	5
Number of Critical Violations							11	1 /	d			
These items require IMMEDIATE atta	ention.	-	n-		d D.,		1	MAG	7	_		
The rolls todate mandenial C 8(0	-udon		KC	CEIVE	d By		Inspected	Ву	10			

Establishment:	7	, ,	1 1			Date		1	r	
Address: 21	7777	4	00,/			Date:	-10	Z01.	上	
Telephone:	17,	Tro.	-50	. 11		300101	1001	<u>u</u>		
		2230		ration(s):	☐ Retail	Type of I	Inspection:			
Owner: Chaul Notothe	W. Knamp	Fo	od Servic	e	□ Mobile	Routin	c	□ Rei	aspec	tion
Person in charge (PIC): /anno	Lom Shati	O Te	mporery		Caterer Caterer	Comple	aint	O Inve	stiga	tion
Inspector: William Hol	VIN	□ Ot	her		· · · · · · · · · · · · · · · · · · ·	-	itablishment	ОНА	_	-
Food Protection Management	Months of the Parket	INI	CS	Cantto	E. allieina				· Lo	Lo
PIC Assigned/Knowledgeable/Duties	2-101, 102	4000	4	25 Sewa	ry Facilities		5-402, 403, 404	I	C	S
FOOD	1	- Contract		-	cts/Rodents		6-501	10	-	4
2. Foodand Water from approved source	3-201, 5-101	Filit.	4		I-washing facilities/procedures		2-301,5-203, 20	H	11	4
3. Food Labeling / containers	3-302, 602	-		28. Plum			5-201, 205		-	1
FOOD PROTECTION				29. Toile			6-302, 402, 50	1	_	2
4 PHF Temperatures	3-401, 402, 403	E STATE	14	30. Hand	l-washing methods		5-202,6-301		1	2
5 Facilities hot & cold holding	3-501	AGU!	4	The same of the sa	age/refuse/outsidedisposal		5-501,502		\top	2
6. PHF Cooked & cooled	3-50!		4	32. Outer			6-202			1
7 Cross contamination	3-301, 302, 304	No.	4		sides/RodenticideApplication		6-202, 501,7-20	6	1	1
8 Spoiled foods	3-101, 701	Pan	2	-	s/Walls/Ceilings		6-201, 501			2
9. Damaged Foods	6-404		2	35. Light	ing		6-202, 6-303			Ti
10. PHF Thowing	3-501		2	36. Venti	lation		4-202, 204, 6-20	2,304		11
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305			1
12. Food Handling	3-301, 304		2	Other						
13.Food temperature measuring device	4-204, 203, 302		1	38 Toxic	Materials		7-201,102		0	4
Personal Hygienic Practices				39. Const	umerAdviso:y		3-603	13		2
14. Employee Health	7-201		4	40. HSP1	Requirements		3-801	100		2
15. Employee Hygiene	2-401, 403	200	4	41. Confe	ormance with HACCPPlans		8-201, 202, 203			1
16. Employee Clothing	2-304, 2-402		1	42. Premi	ises		6-501			1
Equipment/Utensils		-		43. Living	The Real Property Control of the Con		6-202		1	1
17. Sanitation Methods	4-702, 703	100	4	44. Linen			4-801,802,803			1
18 Paguspment/utensils cleaned & sanitized	4-601, 602, 702	100	-4	45. Pets			6-50t]]
19. Food contact surfaces	4-202, 501, 701	_	2	·	il, and Grease Cont	rol	Yes	No	1	N/A
20. Non-Food contact surfaces	4-101, 601		2	46. Great	e Interceptor Inspection			2		
21. Sponges/wiping cloths	4-101, 901		1		e Interceptor Maintenance Log					
22. Manual/Mechanical ware washing facilities	4-301, 501		1		e Interceptor Signage	-				
23. Equipment/utensil storage	3-304, 4-903	-	1	49. Rende	ering Documentation					
24. Single service articles/Reuse	3-304, 4-502, 904			50. Aller	gen Awareness Compliance	590.009(G)	V			
Item No.	PI	10				154				_
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N = Non-Critical $C = Critica$	S = Score	P	Minus 20	Pts. (See	Reverse Side)	Reinspect	on Date:			
		3	1 AN	150	11.00		1. 71	1/		
Number of Critical Violations		-	AW	nu	THING	11	400	10		
These items require IMMEDIATE atte	ention		Receive	d By		inspect	ed By			

# of Seats	FOOD ESTA	BL(S	HMEN	NT INSP	ECTION REPO	ORT	Page		_9	f	
Establishment:	Tout 1	21/2	1	/		Date: 6	011	11	W	1	
Address:	1986 -1	10/	001				7-01-	24	Jel.	7_	
0.013 ///	ay J	Lon				Score:	100	1/1	9_	-	
Telephone:	10	1		ration(s):	□ Retail	Type of I	nspection:				
Owner: Charl Nett His	Proson	For	d Servi	ce	☐ Mobile	Routine		OR	eins	pecti	on
Person in charge (PIC):	Jung wei	О Теп	nporery		☐ Caterer	C) Compla	int	Q Ir	rvest	[eat]	an.
Inspector: ////www //	Tarell .	10 Oth	ıer				ablishment	OH		_	
Eddille FTO	1000	1				C) New Est	monsimitent	10.6	AC	Cr	
Food Protection Management	1	NI	CS	Sanita	ry Facilities			I	N	C	S
PIC Assigned/Knowledgeable/Duties	2-101, 102	0000	4	25 Sewi	and the second s		5-402, 403, 40-	J.		-	4
FOOD					ts/Rodents		6-501			_	-1
2. Food and Water from approved source	3-201, 5-101		L ⁶	27 Hand	l-washingfacilities/pro-odur	cs cs	2-301.5-203, 20	1-1	127	_	4
3. Food Labeling / containers	3-302, 602		1	28. Plum	bing		5-201, 205				ī
FOOD PROTECTION				29. Toile	t Rooms		6-302, 402, 50	1			2
4 PHF Temperatures	3-401, 402, 403	900	4	30. Hand	-washing methods		5-202,6-301				2
5 Facilities hot & cold holding	3-501	盔	4	31. Garb	age/refuse/outsidedisposal		5-501,502				2
6. PHF Cooked & cooled	3-501		4	32. Outer	openings		6-202				1
7. Cross contamination	3-301, 302, 304		4		ides/RodenticideApplicatio	n	6-202, 501, 7-20	16			1
8 Spoiled foods	3-101, 701		2	The second second second	s/Walls/Ceilings		6-201, 501				2
9. Damaged Foods	6-40-1		2	35. Light	· · · · · · · · · · · · · · · · · · ·		6-202,6-303	_			1
11. Food Protection/Storage	3-501		2	36. Venti			4-202, 204, 6-20	2,304			1
12. Food Handling	3-303, 305, 306, 6-40	-	2	Printer Street, Square, Street, Square	ing Rooms		6-305				
13.Food temperature measuring device	3-301, 304		2	Other					-		-
Personal Hygienic Practices	4-204, 203, 302		1	38. Toxic			7-201, 102	-	38		4
14 Employee Health	Taxa				umerAdvisory		3-603				2
15. Employee Hygiene	2-201	100	4	-	Requirements emiance with HACCP Plans		3-801	-			2
16. Employee Clothing	2-304, 2-402	20000	+	42. Premi			8-201,202,203 6-501		-		1
Equipment/Utensils	12301,2102		1.1	43. Living	~~~~		6-202		-		+
17. Sanitation Methods	4-702, 703			44. Linen			4-801, 802, 803	-			+
18. Equipment/utensils cleaned & senitized	4-601, 602, 702	C		45. Pets			6-501		_	-	Ť
19. Food contact surfaces	4-202, 501, 701		2		il, and Grease Con	Control of the contro	Yes		lo	N	/A
20. Non-Food contact surfaces	4-101, 601		2	And the second second second second	e Interceptor Inspection		1	12		<u>'`</u>	
21. Sponges/wiping cloths	4-101, 901		1		e Interceptor Maintenance Li	og	1	1			
22. Manun/Mechanical ware washing facilities	4-301, 501		I		e Interceptor Signage			1			
23. Equipment/otensil storage	3-304, 4-903		i		ring Documentation		V				
24. Single service articles/Reuse	3-304, 4-502, 904		I	-	gen Awareness Compliance	190,009(G)	1/	Time			
Item No.	/							-	_	_	
Als works	tinus a	Υ	1 ps	ped							
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		7	linus 2	uch	Reverse Side)	Reinspection	11/16	1			_

# of Seats	FOOD ESTAI	BLIS	НМЕИ	IT INSP	ECTION REPO	श	Page_		<u></u>	<u>f/</u>	
Establishment:	Q C16	111	/-			Date:	2 1	5	_	21	, [
Address:	The Call	10,1				Score:	-00	739	-	4	4
VY1111H	y JT	175	-03-				_110	10	_		
Telephone:		1		ration(s):	C Retail	Type of Ins	spection:				
Owner: Chap Marth	e hound	2 Foo	od Servic	e	☐ Mobile	Routine		OR	eins	pecti	on
Person in charge (DIC):	1	□ Ter	mporary		□ Caterer	□ Complain	nt	Oli	ivest	igati	on
Inspector: /// Horan/		☐ O1	her			O New Esta	blishment	ΩН			_
Food Protection Management	The second second	N	CS	Sanita	ry Facilities				N	C	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sewa	igo	5	-402, 403, 404		100		4
FOOD				26 Insec	ts/Rodents		-501				4
2 Food and Water from approved source	3 201, 5-101	500	4	27 Hand	l-washing facilities/procedures		-301,5-203, 20-	4			4
3. Food Labeling / containers	3-302, 602			28. Plum		5	-201, 205				1
FOOD PROTECTION		20000	77	29. Toile			-302, 402, 501		_		2
4 PHF Temperatures	3-401, 402, 403	1	4		l-washing methods		-202,6-301				2
5 Facilities hot & cold holding	3-501		- 4		age/refuse/outside disposal		-501,502			********	2
6. PHF Cooked & cooled	3-501	100	4	32. Outer	The second secon		-202				1
7 Cross contamination	3-301, 302, 304	100	4		rides/RodenticideApplication		-202, 501.7-20	0	_		1
8. Spuiled foods 9. Damaged Foods	3-101, 701	-	2		s/Walls/Ceilings		-201, 501		_		2
10. PHF Thawing	3-501		2	35. Light			-202,6-303		-		1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	2	36. Venti			-202,204,6-202	2,304			1
12. Food Handling	3-301, 304	-	1 2	Other	ing Rooms	10	-305		-	1000	L
13. Food temperature measuring device	4-204, 203, 302	-	+		Maria	12	Alle Trea		etials.		
Personal Hygienic Practices	1 - 201, 203, 202		لنا	38. Toxic			201,102	\dashv	200	\vdash	4
14. Employee Health	2-201		T_{A}		unterAdvisory		-603	\dashv	悪	-	2
15. Employee Hygiene	2-401, 403		4	-	Requirements ormanes with HACCPPlans		-801 -201, 202, 203	-	-	-	2
16. Employee Clothing	2-304, 2-402		11	42. Premi		6-501		-			
Equipment/Utensils				43. Living			-202			-	1
17. Sanitatinn Methods	4-702, 703		1 4	44. Linen	A STATE OF THE PARTY OF THE PAR		-801,802,803	-		-	ì
18. Equipment/utensils cleaned & sonitized	4-601, 602, 702	100	4	45. Pets		-	-501	_			i
19. Food contact surfaces	4-202, 501, 701		2		il, and Grease Conti		Yes	- 1	lo	N	/A
20. Non-Food contact surfaces	4-101, 601		2		e Interceptor Inspection		1	Ti	7		1.4
21. Sponges/wiping cloths	4-101, 901		11	-	e Interceptor Maintenance Log	-		1	_		
22. Manual/Mechanical ware washing facilities	4-301, 501		1	***	e Interceptor Signage			1			
23 Equipment/utensil storage	3-304, 4-903		T	-	ering Documentation				-		
24. Single service articles/Reuse	3-304, 4-502, 904		1	-	gen Awareness Compliance	390.0097(3)	10	168			
Item No.				Lanca de la constitución de la c				1			-
Ab water	tions o	n	jn)	per.	fav		***************************************				
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte	_	N	Ainus 20		e Reverse Side)	Reinspectio	1/2	ļ			

Establishment:	1 (treat	and	m			Date:	10	1 41	6	
Address: / C ///// // //	The state of the s	1/13	201_			Score:	1010	201	1	
Telephone:		Type	nE One	ration(s):	☐ Retail		00/4			
	-					Type of Ins	spection:			
Owner: (chap Nest Hay)	magam	/ -	d Servi		□ Mobile	Moutine		□ Rein	spect	lon
Person in charge (PIC):	V '	O Tem	porary		Caterer Caterer	□ Complain	tl	☐ Inves	tigat	lon
Inspector: William Har	111/	Oth	er			□ New Esta	blishment	DHA	CCI	>
Food Protection Management	7	NC	S	Canita	ry Facilities			l N	Tc	Te
PIC Assigned/Knowledgeable/Duties	2-101, 102	Mary .	4	25 Sew			-402, 403, 404		16	S
FOOD				-	ts/Rodents		+501	- 2	-	4
2 Food and Water from approved source	3-201, 5-101	NO.	4	27 Hand	f-washing facilities/procedures	2	301,5-203, 20	li III	1	4
3. Food Labeling / containers	3-302, 602		1	28. Plum	bing	3	-201, 205		1	Ti
FOOD PROTECTION				29. Toile	t Rooms	6	-302, 402, 501		1	2
4 PHF Temperatures	3-401, 402, 403		4	30. Hand	-washing methods	5	-202,6-301			2
5 Facilities hot & cold holding	3-501		4	31. Gut	age/refuse/outsidedisposal	5	-501,502			2
6. PHF Cooked & cooled	3-501	180	4	32. Outer	openings	6-	-202			1
7. Cross contamination	3-301, 302, 304		4		Ides/RodenticideApplication	6	-2012, 501, 7-20	6		1
8 Spailed foods	3-101, 701	54	2	34. Floor	s/Walls/Ceilings	6-	-201, 501			2
9. Damaged Foods	6-404		2	35. Light	mg	6-	-202, 6-303			1
10. PHF Thawing	3-50?		2	36. Venti	lation	4-	-202,204,6-20	2,304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2		ing Rooms	6-	305			1
12. Food Handling	3-301, 304		2	Other				MODIFICATION OF THE		
13.Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials	7-	-201, 102	320		4
Personal Hygienic Practices	·			39. Cons	umerAdvisory	3-	-603	100		2
14. Employee Health	2-201	188	4	40. HSPI	Requirements	3-	-801	1920	_	2
15. Employee Hygiene	2-401, 403		4	41. Confo	ermance with HACCP Plans	8-	201,202,203			1
16. Employee Clothing	2-304, 2-402		1	42. Premi	383	6-	-\$01			1
Equipment/Utensils		and the same of	, ,	43. Living		6-	202			1
17. Sanitation Methods	4-702, 703	99	4	44. Linen		4-	801,802,803		1_	1
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			501		1	1
19. Food contact surfaces	4-202, 501, 701		2		il, and Grease Conti	ol	Yes	No	N	I/A
20. Non-Food contact surfaces	4-101, 601		2		e Interceptor Inspection			1	_	
21. Sponges/wiping cloths	4-101, 901			-	e Interceptor Maintenance Log					
22. Manual/Mechanical ware washing facilities	4-301, 501		1	-	e Interceptor Signage				_	
23. Equipment/utensil storage	3-304, 4-903	_	1		ring Documentation					
24. Single service articles/Reuse	3-304, 4-502, 904			50. Aller	gen/Awureness Compliance	90.009(G)	/			1188
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N = Non-Critical C = Critica Number of Critical Violations These items require IMMEDIATE atte		ot	inus 20	ullet	Reverse Side)	Reinspection	Mit	Zan .		_

# of Seats	FOOD ESTAI	BLIS	HMEN	IT INSP	ECTION REPO	RT	Page_	1	- 9	£/	_
Establishment:	114		1 /		***************************************	Date: //		NIN	<u></u>	-	
Address: /	76	4	1001			Score:	1400		_	_	
Telephone:		Type	of Ope	ration(s):	□ Retnil		nspection:)		-	
Owner: (charl M. Jaylan		1	od Servic		□ Mobile	-		100	_	- 7	
Person in charge (PIC):	LINGTON.			.с		Routing		O R		_	
	10		mporary		Cuterer	O Compia	dnt	□ In	vest	lgati	on
Inspector: /////// /A	50011	000	her			□ New Es	tablishment	OH	A C	CP	
Food Protection Management	T	N	CS	Sanita	ry Facilities				N	C	s
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	STOCK!	4	25 Sewa	***		5-402, 403, 40-	Address of the last		-	3
FOOD				-	ts/Rodents		6-501		200		4
2 Food and Water from approved source	3-201, 5-101		4	27. Hand	l-washing facilities/procedures		2-301,5-201,20	и			4
3. Food Labeling / containers	3-302, 602		1	28 Plum			5-201, 205				1
FOOD PROTECTION	Ta	O. Contract		29. Tolle			6-302, 402, 50	1			2
4. PHF Temperatures 5. Facilities hot & cold holding	3-401, 402, 403		4		-washing methods		5-202, 6-301	_	1		2
6. PHF Cooked & cooled	3-501				nge/refuse/outside disposal		5-501,502	-			2
7 Cross contamination	3-301, 302, 304		4	32 Outer	openings Edes/RodenticideApplication		6-202	_		-	1
8 Spoiled loads	3-101, 701	100	7		s/Walls/Ceilings		6-202, 501, 7-20	~			1
9. Damaged Foods	6-404		2	35. Lighti			6-202, 6-303	-	-	-	2
10. PHF Thowing	3-501		2	36. Ventil			4-202,204,6-20	2 304	7	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ingRoomu		6-305	,,,,,,			Ť
12. Food Handling	3-301, 304		2	Other							
13 Food temperature measuring device	4-204, 203, 302		1	38. Toxic	Materials		7-201, 102	\neg			4
Personal Hygienic Practices				39. Consu	umer/Advisory		3-603				2
14. Employee Health	2-201		4	Printer and the second	Coquirements		3-801				2
15. Employee Hygiene	2-401, 403	4 41. Conformance with HACCP Plans					8-201,202,203				ŀ
16. Employee Clothing Equipment/Utensils	2-304, 2-402			42, Premi			6-501	_			1
	T	-	1.1	43. Living			6-202	_	_	_	1
17. Sanitation Methods	4-702, 703	- 988	4	44. Linen			4-801,802,803		_	_	1
18. Equipment/utensils cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701	-	2	45. Pets	11 and Control Control		6-501			!	1
20. Non-Food contact surfaces	4-101, 601		2		il, and Grease Contre	01	Yes	N	0	N	A
21. Sponges/wiping cloths	4-101, 901	_	11		e Interceptor Maintenance Log		-	1	-	_	
22. Manual/Mechanical ware washing facilities	4-301, 501		11		c Interceptor Signage			+-	-	_	-
23. Equipment/utensil storage	3-304, 4-903		1		ring Documentation			+	-		-
24. Single service articles/Reuse	3-304, 4-502, 904		I		enAwareness Compliance	90.0097(C)		100	Sin.		-
Item No.				20. Mich	MARINER COMPOSITED P	70.007(0)		Gerte		_	
No U10/6	Hous on	2_2,	nsp	set io	Ŵ,						
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		Lo	Jinus 20	- hul	Reverse Side)	Reinspection	1111	A	,		→ 2

Establishment: Address:	my s	cho	U.S.	Ath		Date:	1-3/1-	20%	6	
1////						Score:	1000	0,-0		
Telephone:	//			ration(s):	☐ Retall	Type of	Inspection:			
Owner: (Sall Withth	W Moramo	1 Foo	d Service	e	□ Mobile	☆ Itoutin	e	Rela	speci	tion
Person in charge (PIC):	, and	☐ Ten	роготу		□ Caterer	□ Compl	aint	☐ Inve	stigni	tion
Inspector: ///////////	nl I	O Oth	er			O New E	stablishment	OHA		-
Food Protection Management	T The same of the	NIC		Sanita	ry Facilities		<u></u>	IN	C	Ts
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	Name of	1	25 Scw			5-402, 403, 40		1	+=
FOOD				26 Inser	ts/Rodents		6-501	25		4
2 Food and Water from approved source	3-201, 5-101		4	27 Hand	l-washing facilitin ⊬procedu	CS.	2-301,5-203,20	14		4
3. Food Labeling / containers	3-302, 602			28. Plug	bing		5-201, 205			Ti
FOOD PROTECTION	Talan was an			29. Toile	T Transaction of the last of t		6-302, 402, 50			2
4 PHF Temperatures 5 Facilities hot & cold holding	3-401, 402, 403	333	4	_	-washing methods		5-202,6-301		-	2
6. PHF Cooked & cooled	3-501	100	4		age/refuse/outside disposal		5-501,502		-	2
7 Cross contamination	3-301, 302, 304		4	32. Outer			6-202		+	1
B Speiled foods	3-301, 302, 304 3-301, 701	33	1 4		rides/RodenticideApplicatio	n	6-202, 501, 7-20	0	-	11
9. Damaged Foods	6-404	/ Common	2	34. Ploor 35. Light	s/Walls/Ceilings		6-201, 501		-	2
10. PHF Thowing	3-501		2	36. Ventil			4-202,204,6-20	1 104	+-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2		ing Rooms		6-305	2,304	+-	+
12. Food Handling	3-301, 304		2	Other	MELIONIA D		10-360		1	1_1
13 Food temperature measuring device	4-204, 203, 302		11	38. Toxic	Materials		7-201,102	-		Ta
Personal Hygienic Practices				39 Consi	umer Advisory		3-603		-	1 2
14. Employee Health	2-201		4		Requirements		3-801			1 2
15. Employee Hygiene	2-401, 403		4	41. Confo	mance with HACCP Plans		8-201, 202, 203		1	1
16. Employee Clothing	2-304, 2-402	I	1	42. Premi	ses		6-501	1		1
Equipment/Utensils				43. Living	Areas		6-202			I
17 Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803			I
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	56	4	45. Pets		-	6-501			Li
Food contact surfaces Non-Food contact surfaces	4-202, 501, 701	_	2		il, and Grease Con	trol	Yes	No	N	N/A
21. Sponges/wiping cloths	4-101, 601		2		a Interceptor Inspection			-	-	
22. Manual/Mechanical ware washing facilities	4-101, 901		11	-	e Interceptor Maintenance L	og			_	_
13. Equipment/utensil storage	4-301, 501 3-304, 4-903		-		e Interceptor Signage				1	
24. Single service articles/Reuse	3-304, 4-502, 904		1		ring Documentation	7			_	
The Manager William Co.	3-304, 4-302, 904			50 Aller	en Awareness Compliance	\$90.009(G)	1	68.0	1_	
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N = Non-Critical C = Critical	I S ≈ Score	М	inus 20	Pie /See	Reverse Side)		11	,		11
U- U- UIIIU	- DEVICE	IVA	.,,u3 4U	T 12: (266	Y reactive side	Reinspecti	ion Date://	11		_
Sumber of Critical Violeties		1	1.100	· X	bes	//	1/1/11	10		
Number of Critical Violations These items require IMMEDIATE atte	ntion	R	Receive	d By	bor	Inspect	ed By	10	-	-

# of Seats_20/	FOOD ESTA	BLISH	MEN	T INSP	ECTION REPO	RT	Page_		_ 0	f _/	
Establishment:	IMA H	1	Can	st	A	Date:	1/200	12	10		01
Address:	19 1900	9	JAZ	4	7	Score:	10 LORS	10	1	ad	24
Telephone:	11/ 51/0	Type	of One	ration(s):	☐ Retail	1	1001	1_			
Owner: Charl II halls						Type of Ir		,			
200000000000000000000000000000000000000	a Mognin	1	d Servic	e	□ Mobile	2 Routine		Q R	elns	pecti	ao
Person in charge (PIC):		O Tem	porary		□ Caterer	Complai	int	Q In	vest	igati	ao
Inspector: [///wm Ho.	M	O Othe	er			□ New Est	ablishment	ΟН	A C	CP	
Food Protection Management		NC	S	Sanita	ry Facilities				N	C	S
1. PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102		14	25 Sewi			5-402, 403, 404	1			
	Taxas and	Table 1		-	tt/Rodents	-	6-501	_	333		4
Food and Water from approved source Food Labeling / containers	3-201, 5-101	1000	4		I-washing facilities/procedures		2-301,5-203,20	4		_	3
FOOD PROTECTION	3-302, 602	L		28. Plum 29. Tolk			5-201, 205		-	_	1
4. PHF Temperatures	3-401, 402, 403	Sept.	1	Distriction Street Services	l-washing methods		6-302, 402, 501 5-202, 6-301	-			2
5. Facilities hot & cold holding	3-501		+	Annual Contract	ego/refitse/outsidedispose(5-501,502	-	-		2
6. PHF Cooked & cooled	3-501		1	32. Oute			6-202	-	-		1
7. Cross contamination	3-301, 302, 304	-	1		ides/Rodentic/deApplication		6-202, 5 01,7-20	16	-		1
8. Spriled foods	3-101, 701	Strick .	1	-	www.ceilings		6-201, 501		-		2
9. Damaged Foods	6-404		2	35. Light	The second secon		6-202,6-303		-		Ť
10. PHF Thawing	3-501		2	36. Venti			4-202, 204, 6-20	2,304	-		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dresi	ing Rooms		6-305		7		1
12. Food Handling	3-301, 304		2	Other						-	******
13.Food temperature measuring device	4-204, 203, 302		1	38 Toxic	Materials	1:	7-201,102				4
Personal Hygienic Practices	7	Cucha		39. Cons	umer Advisory		3-603		-		2
14. Employee Health	2-201		4	**********	Requirements		3-801		99		2
15. Employee Hygiene	2-401, 403		4	-	emance with HACCPPians	1	8-201,202.203				1
16. Employee Clothing Equipment/Utensils	2-304, 2-402			42. Prem			5-501	_		200	1
	1	-	1 1	43. Livin			6-202	_	_		1
17. Sanitation Methods	4-702, 703		1 1	44. Linen			4-801,802,603	-	_	_	1
18. Equipment/utennils cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701		2	45. Pets	11 10 0		5-501			!	1
20. Non-Food contact surfaces	4-101, 601		2	_	il, and Grease Conti	101	Yes	IN	0	N	/A
21. Sponges/wiping cloths	4-101, 901	_	†÷		a Interceptor Inspection			-	-	-	_
22. Manual/Mechanical ware washing facilities	4-301, 501			The second second	e Interceptor Maintenance Log e Interceptor Signage	****	-	+-	-	-	-
23.Equipment/utensil storage	3-304, 4-903	_	ti	Acres - Contract - Con	ering Documentation			+		_	-
24. Single service articles/Reuse	3-304, 4-502, 904		T	Name and Address of the Owner, where the Owner, which the Owner, where the Owner, which the	-	110 00n (C)	-	100	200		-
Item No.			1	DO. Auer	genAwareness Compliance	90,009(G)		1		ationorus	delba
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100000	Extrass	on	112	spec	Tids		***************************************		_	-	
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N = Non-Critical C = Critical	S = Score	1.dri	inna 10	Die 15-	Reverse Side)						
OF CHICA	. 5-5016	TATE	u3 4V	A 13. (30)	Notelac aide)	Reinspectio	on Date:		.,		-
Number of Critical Violations		D.		all l	250	01,	Hita				
These items require IMMEDIATE atte	ention	P	leceive	d Bv	<u> </u>	Inspecte	dBy			_	
		. 4.5				Mispecie	uby				

# of Seats	FOOD ESTA	BLIŞ	HMEN	NT INSP	ECTION REPO	RT	Page_	_/	_ 0	<u>-</u>	
Establishment:	11 11	1	12	-/ /	0	Date:	771	10			<i>C</i> -
Address: 200 Al.	11 7100	9.	1701	7/	1	Score:	To DOTO	23,	de	2/1	r_
Telephone:	Store	I m	-10-	- W ()	r		100	-			
	0			ration(s):	□ Retail	Type of I	inspection.				
Owner: chool Nutrition	mamm	Foo	od Servi	ce	☐ Mobile	Routin	e	C Re	lnsp	ecti	on
Person in charge (PIC):		Q Ter	прогагу		□ Caterer	Comple	aint	O In	vesti	pati	on
Inspector: William Hans	781	C OIL	her			-	tablishment	OH	-		_
DE MARINE FILIPLE	72						11		-	-	
Food Protection Management		N	CS	Sanita	ry Facilities		T	T	N	Ç	S
1. PIC Assigned/Knowledgeable/Duties	Z-101, 102		4	25 Sewa	110		5-402, 403, 40				1
FOOD	· · · · · · · · · · · · · · · · · · ·	·		-	ts/Rodents		6-50I				1
2 Food and Water from approved source	J-201, 5-101		4		d-washing facilities/procedures		2-301,5-203, 20	4			ď.
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205	-		-	1
	Table 1	PROPERTY.	7	29. Tolk			6-302, 402, 50	1	1	_	2
PHF Temperatures     Focilities hot & cold holding	3-401, 402, 403	-	++	_	l-washing methods		5-202,6-301	-	_		2
6 PHF Cooked & cooled	3-501		1		age/refrae/outside diapona		5-501,502		-		2
7. Cross contamination	3-501 3-301, 302, 304		++1	32 Outer			6-202	_	+		1
8 Sp. iled foods	3-101, 701	100	1	-	cides/RodenticideApplication		6-202, 501, 7-20	6	-		1
9. Damaged Foods	6-404	-	2	35. Light	a/Walls/Ceilings		6-201,501		+		2
10. PHF Thawlog	3-501		2	36. Venti			6-202, 6-303	2 204	+	_	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	12	-	ing Rooms		4-202, 204, 6-20 6-305	2,304	+	-	1
12. Food Handling	3-301, 304	-	1 2	Other	IN KOOMS		0-300				1
13.Food temperature measuring device	4-204, 203, 302	-	+-	38. Toxic	Materials		7-201,102	1	SARKE .	_	
Personal Hygienic Practices		_			umer Advisory		3-603			-	-
14. Employee Health	2-201	1200			Requirements		3-801			$\neg$	2
15. Employee Hygiene	2-401, 403			-			8-201, 202, 203		-		Ť
16. Employee Clothing	2-304, 2-402			41. Conformance with HACCP Plans 1 42. Preraises			6-501	-	-	$\dashv$	÷
Equipment/Utensils				43. Livin	and the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of th		6-202	-	-+		$\dot{}$
17. Sanitation Methods	4-702, 703	930	1 4	44 Linea	Control desired to the second second to the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second		4-801,802,803	_	+		$\dot{\top}$
18. Fautament/utensils cleaned & sanitized	4-601, 602, 702		1	45 Pets			6-501	-	_	-	
19. Food contact surfaces	4-202, 501, 701		2	Fats. O	il, and Grease Cont	rel	Yes	N		N	
20. Non-Food contact surfaces	4-101, 601		2	Annual Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contrac	a Interceptor Inspection		1	T	1		
21. Sponges/wiping cloths	4-101, 901		1		a Interceptor Maintenance Log		4.00	1	1	_	
22. Manual/Mechanical ware washing facilities	4-301, 501		1	The same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the sa	a Interceptor Signage	• • • •		1	1		$\neg$
23. Equipment/utenall storage	3-304, 4-903		1		ering Documentation	-					
24. Single service articles/Reuse	3-304, 4-502, 904		1	9) Aller	gen Awareness Compliance	90.009(G)	1	39020		-	-
Item No.	*	-		the same and		-			-	-	reversal
No un k	tous of	2 /	nsp	ndiai							
N = Non-Critical C = Critical  Number of Critical Violations  There is a require TA A SERVATE - requirements	_	-	AN	Mill	Reverse Side)	Reinspecti	MHG	1	_	_	
These items require IMMEDIATE atten	tinou		Receive	a By		Inspect	ed By				

Establishment:	1210-1	4	2	1	1 ftm	7	Da	te: VII	6	1)	20	16
Address: 200	Bus 1	7			0.1101	/	Sec	11101	110	Ly C	44	2
Telephone:	all file	Tivi	pe of	Ope	ration(s):	Retail		ne of Insp	O(1)		-	
Owner: Chan I Historical				Servi		C) Mobile		loutine		D.D. 1		_
VILLEY A GATTATION	17096011	1								□ Rein		
Person in charge (PIC):	t ma			огагу		C Cateror	0 0	Complaint		Inves	itigat	lon
Inspector: William Han	all'	00	Other				01	iew Establ	ishment	DHA	CCI	>
Food Protection Management	T	IN	С	S	Sanita	ry Facilities				IN	TC	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	6000		4	25. Sew			5-41	02, 403, 404	100	Ť	1
FOOD					1	ts/Rodents		6-30	7]	100	-	1
2 Food and Water from approved source	3-201, 5-101	100		4	27 Hand	l-washing facilities/proces	lures	2-30	)1,5-203, 204	100		4
3. Food Labeling / containers	3-302, 602				28. Plum	bing		5-20	01, 205			I
FOOD PROTECTION		_			29. Tolle	Rooms		6-30	12, 402, 501			2
4 PHF Temperatures	3-401, 402, 403	100		4	30. Hand	l-wastúng methods		5-20	2,6-301			2
5. Facilities hot & cold holding	3-501			4	31. Carb	age/refuse/outside disposi	<u>aj</u>	5-50	1,502			2
6 PHF Cooked & cooled	3-501	128		4		openings		6-20				1
7 Cross contamination	3-301, 302, 304	100		4	-	ides/RodentieldeApplica	ition		2,501,7-206			1
B Spoiled foods  9. Damaged Foods	3-101, 701	1000	-	2	_	s/Walls/Ceilings			1,501			2
10. PHF Thawing	6-404	-	-	2	35. Light				2,6-303		-	1
11. Food Protection/Storage	3-501	-	-	2	36. Ventii				2,204,6-202	304	-	1
12. Food Handling	3-303, 305, 306, 6-40		-	2	-	ing Rooms		6-30	Ď.			1
13. Food temperature measuring device	3-301, 304	$\vdash$		2	Other					-		
Personal Hygienic Practices	4-204, 203, 302				***********	Materials			1, 102			4
14 Employee Health	[ 0.401				_	umer Advisory		3-60			_	2
15 Employee Hygiene	2-201	188		4		Requirements	-	3-80			-	2
16. Employee Clothing	2-401, 403 2-304, 2-402		-	4		ermance with HACCP Plan	Ln.		1,202,203	-	_	1
Equipment/Utensils	2-304, 2-402				42. Premi			6-50			-	1
17. Sanitation Methods	4 202 202	Estation I			13. Living			6-20		-	-	1
18 Equipment/utensils cleaned & sanitized	4-702, 703			4	44. Linen 45. Pets				1,802,803		-	1
19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701	-	-	2		n C		6-50		<u> </u>		-
20. Non-Food contact surfaces	4-101, 601		-	2	-	il, and Grease Co	ontroi		Yes	No	T N	/A
21. Sponges/wiping cloths	4-101, 901		-+	H	The second second	eInterceptor Inspection		-		_	+-	_
22. Manual/Mechanical ware washing facilities	4-301, 501		-	-		e Interceptor Maintenance	cLog		-		+	_
23.Equipment/piensit storage	3-304, 4-903		-			Interceptor Signage					$\vdash$	_
24 Single service articles/Rouse	3-304, 4-502, 904		7	-	-	ering Documentation gen Awareness Compline	Fuo nou	10	1	disconsi	$\vdash$	_
Item No.					20. Auer	gen Awareness Complian	sce \$90,009	(G)	1			w-phi
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Number of Critical Violations	<del></del>	1 1	ALL.	MIA	1	MICHON		1115	7ch			
These items require IMMEDIATE atte	ention	1	Re	ceive	d By	Average Company	Ir	spected B	у		507 F1R	

Inspected By

# of Seats	FOOD ESTA	BLI	SHI	MEN	IŢ INȘP	ECTION REPO	RT	Page_		/ of	-	
Establishment:	V Stars	7		11	1	bort	Date:	Mari	11	2	11	F
Address: 359	1111/20	1	10	2		Antifornia de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya della companya de la companya della comp	Score:	111	10	Spile	_	<i>u</i>
Telephone:	July July	Ty	pe of	Ope	ration(s):	□ Retail	Type of I	nspection:	21		_	-
Owner: [ / July Joseph	1.6	_		Service		☐ Mobile			-		-	
2000/ 11/1/1/1/1/1/1	1 mgrill	<u> </u>					Routine		UR	inspe	ette	מי
Person in charge (PIC):	10			orary		Caterer Caterer	Compla	int	O Iu	vestig	ntic	20.
Inspector: William Ho	Tall	00	Other				O New Est	ablishment	ΩH	ACC	C P	
Food Protection Management	1	N	C	S	Sanita	ry Facilities	1		T	N	cī	S
PIC Assigned/Knowledgeable/Duties	2-101, 103		L.	4	25 Sewa	ige		5-402, 403, 404				4
FOOD						u/Rodenu		6-501				4
2. Food and Water from approved source	3-201, 5-101			4	27. Hand	-washing facilities/procedures		2-301,5-203, 20	4			4
3. Food Labeling/containers FOOD PROTECTION	3-302, 602			Ш	28. Plum			5-201, 205				1
	7	<b>EXECUTE</b>	_		29. Toile			6-302, 402, 501			_	2
4. PHF Temperatures	3-401, 402, 403			4		-washing methods		5-202,6-301	_			2
5. Facilities hot & cold holding	3-501			4	-	age/refuse/outside disposal		5-501,502	_	_	_	2
6. PHF Cooked & cooled	3-501		-	4	32. Oules			6-202	_	_	_	1
7. Cross contamination 8. Spoiled foods	3-301, 302, 304	200	-	4		rides/RodenticideApplication		6-202, 501, 7-20	6	_	4	1
9. Damaged Foods	3-101, 701 6-404			2		s/Walls/Ceilings		6-201, 501		-	-	2
10. PHF Thawing	3-501	-	-	2	35. Light			6-202, 6-303			-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-		2	36. Ventil			4-202,204,6-202	2.304	+	-	1
12. Food Handling	3-301, 304		-	2	Other	ing Rooms		6-305			_	1
13.Food temperature measuring device	4-204, 203, 302			+			т		-	-		
Personal Hygienic Practices	14-204, 203, 102			الث	38. Toxic	EVEN PRODUCTIVE		7-201,102		-	4	4
14. Employee Health	2-201	Dire.				ımerAdvisory		3-603		88	4	2
15. Employee Hygiene	2-401, 403	8 8		4		Requirements		3-801	-	-		2
16. Employee Clothing	2-304, 2-402	NOTICE !		-	42. Premi	ermance with HACCP Plans		8-201,202,203	+	-	-	1
Equipment/Utensils	2.304, 2.402				43. Living			6-501	$\rightarrow$	+	+	1
17. Sanitation Methods	4-702, 703		- 1	4	44. Linen			6-202	$\rightarrow$	-	+	-
IB. Equipment/utensits cleaned & sanitized	4-601, 602, 702		-	4	45. Pets			4-801,802,803 6-501				ᆜ
19. Food contact surfaces	4-202, 501, 701	-	-	2 1		II, and Grease Contr			BI.		N/	ᆜ
20. Non-Food contact surfaces	4-101, 601		-	2	(	eInterceptor Inspection	01	Yes	I.N	0	147	A.
21. Sponges/wiping cloths	4-101, 901	-	T	T	-	e Interceptor Maintenance Log			r	-	_	$\dashv$
22. Manual/Mechanical ware washing facilities	4-301, 501			ī		e Interceptor Signage			+			-
23.EquipmenVutensil storage	3-304, 4-903			1		ring Documentation			-			-
24. Single service articles/Reuse	3-304, 4-502, 904			T	-	enAwareness Compliance	M CON/C)	17			_	$\dashv$
Year N.		_	of the Party		[sv. ruser]	care with cuess Comparatice p	70.009(G)		0 1/			
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N = Non-Critical C = Critical	S = Score		Min	uk 20	Pts. (See	Reverse Side) 🔲	Reinspectio	ote (No				
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Number of Critical Violations		C MAR		1	X		a	1//	3			
These items require IMMEDIATE atte	ntion	/	R	eceive	d By		Inspecte	d By	1		•	
	1	/	,					Ī				

# of Seats 209	FOOD ESTA	BLISH	IMEN	IT INSP	ECTION REPOR	RT	Page_		_ 01		
Establishment:	1/1	17	4./			Date:	austo			*	
Address: 3C.C. 11.11	Trend	1-101	7_			1111	gusta	14	20	110	_
Telephone:	USY ST	Im.		. 41 ()		Score:					
			_	ration(s):	□ Retail	Type of Ir	spection:				
Owner: School Mithitage	mann	OFF	d Servic	e	☐ Mobile	Routine		□ Re	insp	ecti	on
Person in charge (PIC): /mh/	FLAN	☐ Tem	рогагу		☐ Caterer	Complai	Int	O In	vesti	gati	on
Inspector: Willrem Ho	val.	O Othe	ег				ablishment	OH.	-	_	
CALINAUN TIOI	UN	1,,				C INCH ESC	abibilinene	C3 A1	1	CI	
Food Protection Management	T	NC	S	Sanita	ry Facilities				N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	<b>(68)</b>	14	25 Sewa			5-402, 403, 404	-	SUL		4
FOOD	· ·		-	26 Insec	nv/Rodenis		6-501				4
2. Food and Water from approved source	3-201, 5-101		4	27. Hand	l-wash ng facilities/procedures		2-301,5-203, 20	4	100		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602	<u> </u>		28. Plum			5-201, 205				1
			77	29. Toile			6-302, 402, 501				2
4. PHF Temperatures	3-401, 402, 403		4	-	-washing methods		5-202, 6-301		4		2
Facilities hot & cold holding     PHF Cooked & cooled	3-501	10 m	4		age/refuse/outside disposal		5-501,502	-	4	_	2
7. Cross contamination	3:501	100	44	32. Outer			6-202	-	-		1
8. Speiled foods	3-301, 302, 304	288	4		ides/RodenticideApplication		6-202, 501,7-20	6	4	_	
9. Damaged Foods	3-101, 701 6-404	SURE	2		s/Walls/Ceilings	-	6-201, 501		-	_	2
10. PHF Thawing	3-501	-	2	35. Lighti			6-202, 6-303	_	-	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	2	36. Venuit	~~~		4-202,204,6-202	2,304	-		1
12. Food Handling	3-301, 304	-	2	Other	ing Kooms		5-305				1
13. Food temperature measuring device	4-204, 203, 302		11			r		Pri Pri	and I		
Personal Hygienic Practices	1 1201,000,000		لنسا	38. Toxic			7-201.102			-	4
14. Employee Health	2-201	De la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contraction de la Contra	T ₄ ]		umer Advisory		3-503		88	-	2
15. Enployee Hygiene	2-401, 403	100	4	Security Contract of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party	Requirements HACCP Plans		3-801 3-201, 202, 203				2
16. Employee Clothing	2-304, 2-402	-		42. Premi				-		-	1
Equipment/Utensils				43. Living		-	5-501 5-202	-	+	$\dashv$	-
17. Sanitation Methods	4-702, 703		1.1	44. Linen			-801,802,803	-	+	$\rightarrow$	
18. Equipment/utensils clenned & sanitized	4-601, 602, 702		4	45. Peta			5-501	$\rightarrow$	+	+	
19. Food contact surfaces	4-202, 501, 701	1000	2		il, and Grease Contr		Yes	No		N/	1
20. Non-Food contact surfaces	4-101, 601		2		Interceptor Inspection	01	1105	THE	,	147	PA
21. Sponges/wiping cloths	4-101, 901		1		Interceptor Maintenance Log			1	-		$\dashv$
22. Manual/Mechanical ware washing facilities	4-301, 501		T	-	Interceptor Signage		-	+	+		-
23 EquipmenVutensil storage	3-304, 4-903		1		ring Documentation			+	-	-	
24. Single service articles/Reuse	3-304, 4-502, 904		1		enAwareness Compliance	In Booker	1	100000	200		
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N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte	_	6	nus 20	- C	Reverse Side) U	Reinspectio	Ho				<del>-</del> 2

# of Seats	FOOD ESTAI	BLISH	HMEN	IT INSP	ECTION REPO	RT	Page_		of_	
Establishment:	. S. Beal					Date:	11	211	F	
Address:	15/1001					Score:	XOC	70/0	2	-
Telephone:	7.	There	of () no.	Al (-).	7=		100%			
		1		ration(s):	□ Retail		nspection:			
Owner: pol Notrham	1 Magmm	A Foo	d Servic	e	☐ Mobile	d Routine	:	□ Rei	speci	tion
Person in charge (PIC);	161	O Ten	iporary		☐ Caterer	□ Compla	iint	☐ Inve	stiga	tion
Inspector: ( Inspector:	raiv	Oth	er			-	tablishment	OHA		
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Food Protection Management		NO	S		ry Facilities			IN	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	10.00	4	25 Sewa			5-402, 403, 405			1
FOOD				26 Insec	ts/Rodents		6-301		8	4
2 Food and Water from approved source	3-201, 5-101	1000	4		l-washing facilities/procedure	S	2-301.5-203, 20	4 18		4
3. Food Labeling / containers	3-302, 602			28. Plum			5-201, 205		_	1
FOOD PROTECTION	1	-		29. Toile			6-302, 402, 50		1	2
4 PHF Temperatures	3-401, 402, 403	100	4		l-washing methods		5-202,6-301		1	2
5. Facilities hot & cold holding	3-501		4		age/refuse/outside disposal		5-501,502		1	2
6 PHF Cooked & cooled	3.501	<b>BE</b>	4	32. Outer	the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon		6-202		_	1
7. Cross contamination	3-301, 302, 304	93	4	-	ides/RodentkideApplication		6-2172, 501, 7-20	6	-	L
8. Spoiled foods	3-101, 701	200	2	Annual Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contract of the Contrac	s/Walis/Ceilings		6-201, 501		-	2
9. Damaged Foods	6-404		2	35. Lighti			6-202, 6-303		-	1
10. PHF Thawing	3-501		2	36. Ventil			4-202,204,6-20	2.304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305			
12. Food Handling	3-301, 304		2	Other						
13 Food temperature measuring device	4-204, 203, 302			38 Toxic	Materials		7-201,102	01	L.	4
Personal Hygienic Practices		-		39 Consu	umerAdvisory		3-603	-		2
14 Employee Health	2-201		4	40. HSP)	lequirements		3-901	Jan 1	III.	2
15 Employee Hygiene	2-401, 403		4	41. Confo	imance with HACCP Plans		8-201, 202, 203			1
16. Employee Clothing	2-304, 2-402			42. Premi			6-501		1	1
Equipment/Utensils				43 Living	g Areas		6-202			1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803			E
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702	200	-4	45. Pets			6-501			1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Cont	rol	Yes	No	P	V/A
20. Non-Food contact surfaces	4-101,601		2	4б. Greass	e Interceptor Inspection			1		
21. Sponger/wiping cloths	4-101,901		1.1	47. Greas	e Interceptor Maintenance Lo	g			T	
22. Manual/Mechanical ware washing facilities	4-301, 501			48. Greas	e Interceptor Signage				Т	
23.Equipmendutensil storage	3-304, 4-903		1	49. Rende	ring Documentation					
24 Single service articles/Reuse	3-304, 4-502, 904		1	50, Allery	gen Awareness Compliance	590.009(G)	1			
Item No.  In part  Jail Spel	with	C)	in of	f.	V					
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		G	linus 20	Pts. (See	Reverse Side)	Reinspecti	414	1/11		

Establishment:	Colhan /	/				Date: C	216	1/2	10		
Address:	101101					Score:	1500	44	9		_
Telephone:	VIF	Type	e of O	eration(s):	O Retail	Type of In	0010				_
Owner: ( Barel 11 de des			od Ser				spection:	-			_
- SCHOOL ASISTISTAN	1 Mogram	_			☐ Mobile	Claroutine		-	telns		
Person in charge (PIC):			mpore	ГУ	□ Caterer	□ Complaí	nt	O I	nvesi	ligati	on
Inspector: William Hans	1/	Q 01	ther			□ New Esti	ablishment	OB	IAC	CP	
Food Protection Management	1	N	CS	Sanita	ry Facilities	т			N	C	[ 8
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4	-			5-402, 403, 40	4		-	-
FOOD		-			ots/Rodents		6-501				
2 Food and Water from approved source	3-201, 5-101		- 4	27. Han	d-washing facilities procedures		2-301, 5-203, 20	14			1
Food Labeling / containers	3-302, 602		1	28. Plun	nbing		5-201, 205				
FOOD PROTECTION	-			29. Toile	et Rooms		6-302, 402, 50	1			
4. PHF Temperatures	3-401, 402, 403	200	4		d-washing methods		5-202, 6-301				
5. Facilities hot & cold holding	3 501	201	4		sage/refuse/outsidedisposal		5-501,502				_ :
6. PHF Cooked & cooled	3-501	107	4	4	ropenings		6-202	]			
7. Cross contamination	3-301, 302, 304	2 0	4		cides/RodenticideApplication		6-202, 501, 7-20	16			
8. Spriled foods	3-101, 701	WIN.	2	1	rs/Walls/Ceilings		6-201, 501				1
9. Damaged Foods	6-404	_	2	35. Ligh			6-202, 6-303				
10. PHF Thawing	3-501		2	36. Venti	Untion	- 4	4-202, 204, 6-20	2.304			-1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	4	sing Rooms		5-305	1			1
12. Food Handling	3-301, 304		2	Other							
13.Food temperature measuring device	4-204, 203, 302			38. Toxic	Maierials	17	7-201,102		535		4
Personal Hygienic Practices	·			39. Cons	unterAdvisory	1	3-603		MAN.		2
14 Employee Health	2-201	80 ·	4	40. HSP	Recuirements		H38-H				1
15. Employee Hygiene	2-401, 403	100	- A	(	ormance with HACCP Plans		8-201, 202, 203				1
16. Employee Clothing	2-304, 2-402			12. Prem	ises		5-501				1
Equipment/Utensils				43. Livin	Total Control Control		5-202				1
17. Sanitation Methods	4-702, 703		4	44, Lines	1	-	4-801,802,803				1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	9	4	45. Pets		-	5-501				_!
19. Food contact surfaces	4-202, 501, 701	-	2	1	il, and Grease Cont	rol	Yes	1	ol	N	A
20. Non-Food contact surfaces	4-101, 601	-	2		se Interceptor Inspection			1	_	_	
21. Sponges/wiping cloths 22. Manual/Mechanical ware washing facilities	4-101,901	-	1	-	se Interceptor Maintenance Log		1	1		-	-
	4-301, 501	-	1		se Interceptor Signage		1	1			_
23. Equipment/utensil storage	3-304, 4-903	-	11	49. Rend	ering Documentation		1	1		_	_
24. Single service articles/Reuse  Item No.	3-304, 4-502, 904	1	1,	50 Aller	genAwareaess Campliance	90.009(G)	1				
No vislatio	W on 1	nş	900	Fias,							
N = Non-Critical C = Critica  Number of Critical Violations  These items require IMMEDIATE atte			ian		e Reverse Side)	Reinspectio	100	4			_

# of Seats	FOOD ESTA	BLIS	HMEN	IT INSP	ECTION REPO	RT	Page_	_/	of		
Establishment: Aleckonh	Place S	28	al			Date:	2-0-3	201	F		
Address: 2/1// Kain	1/1/	110	1CF			Score:	1111	W/		_	_
Telephone:	Place	Type	of One	ration(s):	□ Retall	1650.00000	spection:	/_		_	
Owner Jan 11 helien	-0-	1	od Servic					-		_	
- VIIII MAITHIN	Magain	7		4	□ Mobile	Routine		Q Rel		-	
Person in charge (PIC):	e		mporary		Caterer Caterer	□ Complai	int	□ Inv	estig	atle	מנ
Inspector: ////am /fara	V	0 01	her			O New Est	ablishment	DHA	CC	C P	
Food Protection Management		N	CS	Sanita	ry Facilities			1	1 0	c j	S
1 PIC Assigned/Knowledgeable/Deties FOOD	2-101, 102	100	4	25 Sewa			5-402, 403, 404		ij.		4
2. Food and Waler from approved source	3 201 5-101	Tolling I			ts/Rodents		6-501		11-	_	4
3. Food Labeling / containers	3-302, 602	1000	-		t-washing facilities/procedures		2-301, 5-203, 20	1	Щ.,	_	4
FOOD PROTECTION	3-302, 002			28. Plum 29. Toile	t Rooms		5-201, 205	-	-	-	1
4 PHF Temperatures	3-401, 402, 403	0000	T 4	-	- washing methods		6-302, 402, 501		-	$\dashv$	2
5. Facilities hot & cold helding	3-501		3		age/refuse/outside disposal		5-202,6-301 5-501,502	-	+	-	2
6. PHF Cooked & cooled	3-501		4	32. Outer			6-201		+	+	1
7 Cross contamination	3-301, 302, 304	1	4		ides/RodenticideApplication		6-202, 501, 7-20	6	+	+	÷
8 Spailed foods	3-101, 701		2		s/Walls/Ceilings		6-201, 501			1	2
9. Damaged Foods	6-404		2	35. Light	log		6-202, 6-303				1
10. PHF Thawing	3-501		2	36. Ventil	lation		4-202, 204, 6-202	2,304		$\neg$	ī
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305			1	L
12. Food Handling	3-301, 304		2	Other							
13.Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials		7-201,102	10	E.	T	4
Personal Hygienic Practices				-	unierAdvisory		3-603				2
14 Employee Health	2-201		4		Requirements		3-801				2
15 Employee Hygiene	2-401, 403	UNIE	4		rmance with HACCP Plans		8-201, 202, 203				1
16. Employes Clothing	2-304, 2-402			42. Premi			5-501				1
Equipment/Utensils	T		-	43. Living			5-202				1
17. Sanitation Methods	4-702, 703		4	44. Linen	***************************************	4	4-801,802,803			1	1
18. Equipment/utensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702	400	4	45. Peta			5-501				1
20. Non-Food contact surfaces	4-202, 501, 701		2	-	il, and Grease Contr	rol	Yes	No		N/	A
21. Sponges/wiping cloths	4-101, 601	-	2		eInterceptor Inspection			1			_
22. Manual/Mechanical ware washing facilities	4-101, 901 4-301, 501	-			o Interceptor Maintenanco Log			1	$\perp$		_
23.Equipment/utensil storage	3-304, 4-903	_	++		e Interceptor Signage				1	_	_
24. Single service articles/Reuse	3-304, 4-502, 904	-	++		ring Documentation			-	_		
Item No.	3-304, 4-302, 304			SO Allery	genAwareness Compliance	90.0091G)	1	100			
JOS PERMINAL DE SINK, 134	t signed haves a mark	d)	Sty	10 / 10 / 1 / 1 / 1 / 1 / 1 / 1 / 1 / 1	in spactu being i s in ring Santide s	esse de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie de la serie d	no boy	d.			
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		SHY OF	Haus 20 NVA Receive	Ale	Reverse Side)	Reinspection	ult	7			-

# of Seats	FOOD ESTA	BLISH	IMEN	T INSP	ECTION REPO	RT	Page	1	o£_		
Establishment:	19/		1	- /		Date:	11 11	10	<u></u>	-	
Address: 29	May	1-50	cha	1/-		Score:	11-14	11			
Telephone:	Son Fla	Trong	of Ones	ration(s):	I		100%	r	_		
			_		□ Retail	Type of	lnspection:				
Owner: School Mutortion	Fromm		d Servic	e	□ Mobile	Routin	e	C Rein	rsbec	tion	
Person in charge (PIC): Mc C+	wart	□ Tem	porary		☐ Caterer	C Compl	alnt	□ Inve	stiga	tion	Ī
Inspector: [////am Ha)	all	ООШ	er			□ New E	stablishment	OHA	СС	P	
Food Protection Management		N C		Sanita	ry Facilities		]	IN	C	Is	
I PIC Assigned/Knowledgeable/Duties	2-101, 102		3	25 Sewe	nge		5-402, 403, 40-			9	
FOOD	7	-		26 Insec	WRodents		6-501		L		
Food and Water from approved source     Food Labeling / containers	3-201. 5-101	100	4-4-1		washing facilities/procedure	3	2-301,5-203, 20	4	4	4	
FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205		-	11	-
4. PHF Temperatures	3-401, 402, 403	Tomas .	1.7	29. Taile			6-302, 402, 50	-	-	2	-
5. Facilities hot & cold holding	3-501		4		-washing methods age/refuse/outside disposal		5-202,6-301		-	2	44
6. PHF Cooked & cooled	3-501	-	+	32. Oules			5-501,502		+	2	-
7. Cross contamination	3-301, 302, 304	100	++	-	ides/RodentleideApplication		6-202	×	+	++	-
8. Spoiled foods	3-101, 701	B	2	-	s/Walls/Ceilings		6-201, 501	~ -	+	1 2	-
9. Damaged Foods	6-404		2	35. Light	The second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon		6-202,6-303	_	+	11	~
10. PHF Thawing	3-501		2	36. Venil			4-202, 204, 6-20	2 304	+	+	-
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305	-1001	+-	ti	•
12. Food Handling	3-301, 304		2	Other							-
13.Food temperature measuring device	4-204, 203, 302		1	38. Toxic	Materials		7-201,102	100	8	14	
Personal Hygienic Practices				39 Consu	imer Advisory	*	3-603			12	Ī
14. Employee Health	2-201	200	4	40. HSPP	Requirements		3-801	200	-	2	
15. Employee Hygiene	2-401, 403		4	41. Confo	ormance with HACCPPtons		8-201,202,203		1	1	Ī
16. Employee Clothing	2-304, 2-402			42. Premi	SCS		6-501			1	
Equipment/Utensils	,			13. Living	Areas		6-202			1	
17. Sanitation Methods	4-702, 703	1000	ri	44, Linen			4-801,802,803			1	
18. Liquipment/utensils cleaned & samtized	4-601, 602, 702	35/8	4	45. Pets			6-501			1	
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Con	rol	Yes	No	1	N/A	_
Non-Food contact surfaces     Sponges/wiping cloths	4-101, 601		12	-	e Interceptor Inspection			-			
22. Manual/Mechanical ware washing facilities	4-101,901				e Interceptor Maintenance Lo	â		1			
23. Equipment/utensil storage	4-301, 501 3-304, 4-903	-	+-		Interceptor Signage			1	-		1
24. Single service articles/Reuse	3-304, 4-502, 904	-			ring Documentation			-	1	-	
av. Single ad the muliculation	3-304, 4-302, 904			SO Allerg	en Awareness Compliance	90.009(G)		200			J
Item No.	fines o	m v	nsp.	a tio	21/2						
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		My	inus 30	tell	Reverse Side)	Reinspecti	11/19				

Establishment:	1/12011/		1	11:	1101	Coler	Date:	1-	21-1	rf.		
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Telephone:	7	Ty	pe of	Oper	ration(s):	Q Retail	Туре о	f Inspa	ection:		-	
Owner: Chan III Land	wie Honor	D F	ood S	ervic		☐ Mobite	27Rout			Reins	on a sti	
Person in charge (P/C)	rauz feriogra	46_	empo			□ Caterer			-			
	1	-		Tury		Caterer	□ Com			Inves		_
Inspector: William +	101911	Juc	ther				O New	Establi	shment	HAC	CCI	
Food Protection Management	T	N	C	S	Sanita	ry Facilities		T		N	Tc	15
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	7207		4	25. Sewa	A CARLON CO.		5-40	2, 403, 404	1600		1
FOOD				-	26. Insec	us/Rodenu		6-50	1			1
2. Food and Water from approved source	3-201, 5-101			4	27. Hand	l-washing facilities/procedi	ires	2-30	1,5-203, 204	Mill		
3. Food Labeling / containers	3-302, 602	L			28. Plum	pling		5-20	1, 205			
FOOD PROTECTION		Cellula			29. Toile			6-30	2, 402, 501			L
4 PHF Temperatures	3-401, 402, 403			4		-washing methods		5-207	2,6-301			L
5. Facilities hot & cold holding	3-501	230		4	-	age/refuse/ourside disposal		5-50	1,502			2
6. PHF Cooked & cooked	3-501			4	32. Outc			6-203			-	1
7 Cross contamination	3-301, 302, 304			4		ides/RodenticideApplicati	on	_	2,501,7-206			L
8. Spoiled foods	3-101, 701	1424		2		s/Walls/Ceilings			1,501		-	2
9. Damaged Foods	6-404			2	35. Light			6-207	2,6-303			1
0. PHF Thawing	3-501	_	-	2	36. Venti			4-202	2,204,6-202,	304		1
1. Food Protection/Storage	3-303, 305, 306, 6-40		-	2	37. Dress	ing Rooms		6-305	5			
2. Food Handling	3-301, 304			2	Other			-		The Property of		
3.Food temperature measuring device Personal Hygienic Practices	4-204, 203, 302			Ц	38. Toxic			7-201		188	J	1
	Ta 201	Single I				umerAdvisory		3-603		- 88	-	2
4. Employee Health	2-201		-	-		Requirements		3-801		1925	-	2
5. Employee Hygiene  6. Employee Clothing	2-401, 403 2-304, 2-402			-		ormance with HACCP Plan		_	, 202. 203	-	₩	1
quipment/Utensils	2-304, 2-402			-	42. Premi			6-501	-	_	-	1
7. Sarutation Methods	4-702, 703	STEEN.	-	4	43. Living			6-202			-	1
8. Equipment/utensils cleaned & sanitized	4-601, 602, 702	100	-	4	45. Pets			_	1,802,803	-	-	1
9. Food contact surfaces	4-202, 501, 701	September 1	-+	2		il, and Grease Co	ntmal	6-501		D.T.	1	1
0. Non-Food contact surfaces	4-101, 601		-	2		olnterceptor Inspection	uttoi		Yes	No	7	/A
1. Sponges/wiping cloths	4-101, 901		-	ī		e Interceptor Maintenance	l a s		-		+	-
2. Manual/Mechanical ware washing facilities	4-301, 501			Ħ.		e Interceptor Signage	Log		-		-	_
Equipment/utensil storage	3-304, 4-903	$\neg$	_			e interceptor signinge		_	-		+	_
Single service articles/Reuse	3-304, 4-502, 904		-	$\forall$		en Awareness Compliant	Euro nonver		,	(Springer	+	-
Item No.					LO AUEG	Sen Awareness Comparant	e p90.009(G)				<u></u>	
Atem No.								-				li)
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Number of Critical Violations ______ These items require IMMEDIATE attention

Received By

Inspected By

Establishment:	Jan F	1	m	11/	i'm	Conter	Date:	France	4	7).	2	271
Address: 14mm /Vhr.	1/ Ct.	-	عرهما	-10-7	1	1000	Score:	July -	MA	07	1	40
Telephone:		Тур	e of	Ope	ration(s):	□ Retail	Type of I	nspection:	au	18		
Owner: Charl Michaelis	1 Dans	A F	ood S	iervio	e	☐ Mobile	A) Routine		DR	eins	pecti	On.
Person in charge (PIC):	I Tragail	Т	èmpo	rnrv		□ Caterer	C Compla		-	_	igati	_
X		-	ther				-	lablishment	OH		_	-
inspector: [///wm ffor	2()						Tel (1011 Est	щоющист				
Food Protection Management		N	C	S	Sanita	ry Facilities				N	C	IS
1. PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102	ngs.		4	25 Sewa	An and an an an an an an an an an an an an an		5-402, 403, 40	4	Ser.		-1
2. Food and Water from approved source	3-201, 5-101		-	4		tw/Rodents		6-501	_	澧.	_	4
3. Food Labeling/containers	3-302, 602			1	28. Plum	d-washing facilities/procedure	,	2-301,5-203, 20 5-201, 205	^	-	-	1
FOOD PROTECTION					29. Toile			6-302, 402, 50	1			2
4. PHF Temperatures	3-401, 402, 403			4	30. Hand	l-washing methods		5-202, 6-301				2
5. Facilities hot & cold holding	3-501			4	31. Garba	age/refuse/outside disposal		5-501,502				2
6. PHF Cooked & cooled	2-501			4	32. Outer			6-202				1
7. Cross contamination	3-301, 302, 304			4	33. Pestic	rides/RodenticideApplication		6-2/12, 501, 7-20	)6	2		1
8. Spoiled foods	3-101, 701	1000		2	34. Floor	s/Walls/Ceilings		6-201, 501				2
9. Damaged Foods	6-404			2	35. Light	ing		6-202, 6-303				L
10. PHF Thowing	3-501			2	36. Ventil	lation		4-207, 204, 6-20	2.304			1
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ing Rooms		6-305				1
12. Food Handling	3-301, 304			2	Other							
13.Food temperature measuring device	4-204, 203, 302			1	38. Toxic	Maierials		7-201,102				4
Personal Hygienic Practices				_	39. Consu	umer Advisory		3-603		OSE C		2
14. Employee Health	2-201		_ 1	4	40 HSP6	Reasirements		1-801		3.6		2
15. Employee Hyriene	2-401, 403			4	41. Confo	ormance with HACCPPlans		8-201,202,203				1
16. Employee Clothing	2-304, 2-402			1	12. Premi	ises		5-501				1
Equipment/Utensils					43 Living	gAreas		6-202				1
17. Sanitation Methods	4-702, 703			4	44. Linen			4-801,802,803				1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	200		4	45. Pets	v = 10 17-1010-0-0-0		6-501	1			1
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease Cont	rol	Yes	N	lo	N	/A
20. Non-Food contact surfaces	4-101,601		_	2	46. Greas	e Interceptor Inspection					-	
21. Sponges/wiping cloths	4-101, 901	_	1.	1	47. Greas	e Interceptor Maintenance Lo	7		1			
22. Manual/Mechanical wars washing facilities	4-301, 501		-		48. Greas	c Interceptor Signage						
23. Equipment/utensil storage	3-304, 4-903			1	49. Rende	ering Documentation						
24. Single service articles/Reuse	3-304, 4-502, 904		L		50. Allers	genAwareness Compliance	BAN'ONA(Q)		100			
Mo wo hote	us on )	ns	ρ	C	las.							

# of Seats	FOOD ESTA	BLI	SHN	<b>JEN</b>	IT INSP	ECTION REP	PORT		Page		<u></u> o	f <u>/</u>	
Establishment:	1/ 1	011	110		C ho	1	Date	ei /	10	,	Ť	_	-
Address: 441	C+ //W	A.	We-		1 110	04	Scot	/-/	2/	65	1	_	_
Telephone:		Ty	pe of	Ope	ration(s):	[ D Retail		e of Insp	100	11			-
Owner: Charlill Souther	Mai nom		ood S			☐ Mobile		outine	echou.	Tru			_
Person in charge (PIC):	Mogram	1 -	empo				-			-	Reinsp	_	
Inspector:	CIPLO	-	Other	mut y		□ Caterer		omplaint		+-	nvest	igoti	gn
Mispector Afficient	Toran	100	Juner				O N	ew Establ	ishment	DI	AAC	CF	1
Food Protection Management		N	C	S	Sanita	ry Facilities					N	C	S
1. PIC Assigned/Knowledgrable/Dutles	2-101, 102			٦	25. Sew.	age .		5-41	02, 403, 40	rt			Ī
FOOD	-y	-			****	us/Rodents		5-50	10				4
Food and Water from approved source     Food Labeling /containers	3-201, 5-101			4	-	l-washing facilities/proceed	tures	2-30	01,5-203, 20	Dr.	West.	-	4
FOOD PROTECTION	3-302, 602		1	1]	28. Pium				01, 205				1
4 PHF Temperatures	3-401, 402, 403	100	П	d	29. Toile	- Kooms - washing methods	-	-	02, 402, 50	1	- 1		2
5 Facilities hot & cold holding	3-501		-	4	The second second second	age/refuse/outside dispose	,		02.6-301				2
6. PHF Cooked & cooled	3 501			4	32. Quite			6-21					1
7. Cross contamination	3-301, 302, 304			4	- and a second	ides/RodenticideApplica	tion	-	2, 501, 7-20	06			i
8 Spailed foods	3-101, 701			2		s/Walls/Ceilings			1, 501				2
9. Damaged Foods	6-404			2	35. Light	rog		6-20	2,6-303				1
10. PHF Thawing  11. Food Protection/Storage	3-501		1	2	36, Venti			4-20	2,204,6-20	72.304			1
12. Food Handling	3-303, 305, 306, 6-40	-		2	Printer and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printers and Printe	ing Rooms		6-30	5				1
13. Food tamperature measuring device	3-301, 304 4-204, 203, 302	-	-	1	Other					_	(1)		
Personal Hygienic Practices	4-204, 203, 302	l		11	38. Toxic				1,102				4
14. Employee Health	2-201	NAME OF	Т			umerAdvisory Requirements		3-60			1883	-	2
15. Employee Hygiene	2-401, 403		-	7		emance with HACCP Pfar	is e	3-80	1,202,203	-	2000	-	Ī
16. Employee Clothing	2-304, 2-402			T	12. Premi			6-30			-	-	÷
Equipment/Utensils				•	43. Living			6-20					Ť
17. Sanitation Methods	4-702, 703	168		4	44. Linen	***************************************			1,802,803				İ
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	1000		4	45. Pets	H, 2000		6-50	i				L
19. Food contact surfaces	4-202, 501, 701	_	_	2	Fats, O	il, and Grease Co	ontrol		Yes	ī	Vo	N	A
20. Non-Food contact surfaces	4-101, 601	_	_	2	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s	e Interceptor Inspection				1	-		
Sponges/wiping cloths     Manual/Mechanical ware washing facilities	4-101, 901		-	ᆜ		e Interceptor Maintenance	Log			1			
23 Equipment/utensil storage	4-301, 501 3-304, 4-903		-	-		e Interceptor Signage				_			
24. Single service articles/Reuse	3-304, 4-502, 904	-	-	1	-	ning Documentation			-	1			
Item No.	3*304, 4-302, 904				50 Allen	gen Awareness Complian	cc \$90.009 (	G)					-
As viu beto	eseith S	ha ny	ca,	v,	Jet how	70							
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		δ	ha	1s 20	Ba	Reverse Side) E	Keins	pection I	ble	1			-

# of Seats 21	FOOD ESTA	BLIS	SHM	1EN	IT INSP	ECTION R	EPOF	RT	Page		<u>_</u> 0	f <u> </u>	
Establishment:	ne los	7/	200	/	8			Date:	10 11	20	7,	-	_
Address: LILI 1111	7	1	200		***************************************			Score:	11-13	40			
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Owner: ( / and / / / / /	1	11 22	ood S	-					Inspection:	1=			
COAW MAININT	nu Program	/V	-			□ Mobile		Routin		OF	lelns	pecti	on
Person in charge (PIC):	011/	-	етро	гагу		Caterer .		Compl	aint	01	nves	lgati	ou
Inspector: ///M. HOTO		00	Other					□ New E	stablishment	OH	IA C	CP	
Food Protection Management		N	C	S	Sanita	ry Facilities	-		Ī		N	C	S
PIC Assigned/Knowledgeable/Duties	2-101, 103			4	25. Sewi	ige			5-402, 403-40	)4	/98		.4
FOOD	1	Tile of		-	-	ES/Rodents			6-501		150		4
Food and Water from approved source     Food Labeling /containers	3-201, 5-101	12000	$\vdash$	4		l-washing facilities/pi	rocedures		2-301, 5-203, 2	04			4
FOOD PROTECTION	3-302, 802	اسسا		1	28. Plum 29. Toile				5-201, 205		-		1
4. PHF Temperatures	3-401, 402, 403			4		-washing methods			6-302, 402, 50 5-202, 6-301	11		_	2
5. Facilities hat & cold holding	3-501		-	4		age/refuse/outside dis	moral		5-501,502	_	_	-	2
6. PHF Cooked & cooked	3-501		$\dashv$	4	12. Outer	*	IN SHIT		6-202	_		-	1
7. Cross contamination	3-301, 302, 304	屋	$\neg$	4	production to the state of	ides/RodenticideAp	dication		6-202, 501, 7-2	06		-	1
8. Spoiled foods	3-101, 701		$\dashv$	2		s/Walls/Ceilings	-pearion		6-201, 501	-	_	-	2
9. Damaged Foods	6-40-4			2	35. Light		**********		6-202,6-303	-	_		1
10. PHF Thawing	3-501			2	36. Venti				4-202, 204, 6-2	77 304	-		i
11. Food Protection/Storage	1-303, 305, 306, 6-40			2	37. Dress	ing Rooms			6-305				1
12. Food Hondling	3-301, 304			2	Other				1,				
13. Food temperature measuring device	4-204, 203, 302			1	38. Toxic	Materials	-		7-201,102	-	and h		4
Personal Hygienic Practices					39. Consi	imerAdvisory			3-603		壓		2
14. Employee Health .	2-201	1000		4	40. HSPF	lequirements			3-801				1
15. Employee Hygiene	2-401, 403	200		4	41. Confe	ormance with HACCI	Plans		8-201,202,203				ī
16. Employee Clothing	2-304, 2-402	}		1	12. Premi	Ses .			6-501				1
Equipment/Utensils					43. Living	Areas			6-202				1
17. Sanitation Methods	4-702, 703	485		4	44 Linen				4-801,802,803				1
18. EquipmenVutensils cleaned & sanitized	4-601, 602, 702	300	-	4	45. Pets				6-501				1
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease	Contr	ol	Yes	1	lo	N.	/A
20. Non-Food contact surfaces	4-101, 601	-		2		e Interceptor inspecti				1			
21. Sponges/wiping cloths	4-101, 901	-		1		e Interceptor Mainter							
22. Manual/Mechanical ware washing facilities   23. Equipment/utensil storage	4-301, 501	$\vdash$				e Interceptor Signage							
24. Single service articles/Reuse	3-304, 4-903	$\rightarrow$	-	1	-	ring Documentation		-		4			-
24. Single letyice thickey keuse	3-304, 4-502, 904				50. Allers	en Awareness Com	diance \$5	0.007(G)	1				
11em No.	hass of			96	oe Ahi								
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		8	la	w	12	Reverse Side	) -	Reinspect	111	16	/		-

# of Seats	FOOD ESTA	BLIS	SHI	ŅΕΝ	TINSP	ECTION REPO	RT	Page_		of _	
Establishment:	Hinh		/	11	/		Date: /-	9-20	115		
Address: Kin Hanning	4 1/1/1/1	4	1-64	u.f.			Score:	INJU	1) .		
Telephone:	UN DUG	Tvo	e of	Oper	ration(s):	□ Retnii	Type of ins	nection:			_
Owner: (-1./1//-/	0 '			Servic		☐ Mobile	O Routine	precion.	Davis		
SICHOOL IVITETAN	Mann	/~					1		□ Rein	-	
Person in charge (PIC):				orary		□ Caterer	Complain Complain	1.	□ Inve	stigat	loa
Inspector: Whom to con		00	ther				O New Estal	blishment	AHD	CCI	?
Food Protection Management	7	N	C	S	Sanita	ry Facilities			IN	Tc	S
PIC Assigned/Knowledgeable/Duties	2-101, 102	1		4	15. Sewa	ige	5-	402, 403, 404		N .	4
FOOD					26. Insec	ts/Rodents	6-	501			4
2 Food and Water from approved source	3 201, 5 101	1		4		-washing facilities/procedure	s 2-	301,5-203,20	4	8	4
3. Food Labeling / containers	3-302, 602	$\Box$		1	28. Plum		5-	201, 205			1
FOOD PROTECTION	T. 101 102 105				29. Toile	***************************************		302, 402, 50	1	-	2
PHF Temperatures     Facilities hot & cold holding	3-401, 402, 403					-washing methods		202,6-301	_	-	2
6 PHF Cooked & cooled	3-501		-	4		ige/refuse/outside disposal		501,502		+	2
7 Cross contamination	3-301, 302, 304		$\dashv$	4	32. Outer	openings ides/RodentleideApplication		202		-	1
8 Spoiled foods	3-1[11, 7(11		-	2	-	rdes/RodenticideApplication		2072, 501, 7-20	0	+-	1
9. Damaged Foods	6-404		-	2	35. Light			201, 501		-	2
10. PHF Thawing	3-50(	-	-	2	36. Ventil			202,204,6-20	2 204	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		7	2	37. Dress			305	2,304	+	t
12. Food Handling	3-301, 304		_	2	Other	100/1514		303		_	1.
13.Food temperature measuring device	4-204, 203, 302			1	-	Materials	[7.	201,102	£500	N	1 4
Personal Hygienic Practices						imerAdvisiey		603	- 100	-	2
14. Employee Health	2-201		T	4		loquirements		801	- 191	-	2
15. Employee Hygiene	2-401, 403			4	-	rmance with HACCP Plans		201, 202, 203			1
16. Employee Clothing	2-304, 2-402			1	42. Premi	sés		501			T
Equipment/Utensils					43. Living	Areas	6:	202		1	T
17. Sanitation Methods	4-702, 703	380		4	44 Linen		4-1	801,802,803			
18. Equipment/usensits cleaned & sanitized	4-601, 602, 702			4	45. Pets			501		П	T
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease Con	trol	Yes	No	N	I/A
20. Non-Food contact surfaces	4-101,601			2	46. Greas	Interceptor Inspection			1		
21. Sponges/wiping cloths	4-101, 901		-	1	47 Greass	e Interceptor Maintenance Lo	g				
22. Manual/Mechanical ware washing facilities	4-301, 501	_	_		48. Greass	e Interceptor Signage	WILL SEE				
23. Equipment/utensil storage	3-304, 4-903	-	-	1	49. Rende	ring Documentation			1		
24. Single service articles/Reuse	3-304, 4-502, 904			1	50. Allen	en Awareness Compliance	\$90.009(G)	4	THE REAL PROPERTY.		
Scian 6	lashens adrigue Corbsty	2	1	01) D1. S	P.	Y INSJA	chau.				
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		-	Min	us 20	Pts. (See	Reverse Side)	Reinspection	11/	4		

Person in charge (PIC): Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspector:  Inspec	0	1	4			Date:	1 /1/	NI		
Person in charge (PIC): Inspector:  Food Protection Management 1. PIC Assigned/Knowledgeahle/Duties 2-101, 102 FOOD 2. Food and Water from approved source 3-201, 5-101 3. Food Labeling / containers 3-302, 602 FOOD PROTECTION 4. PHF Temperatures 3.401, 402, 403 5. Facilities hot & cold holding 3.501 6. PHF Cooked & cooled 3-501 7. Cross contamination 3.301, 302, 304 8. Spoiled foods 9. Damaged Foods 10. PHF Thawing 11. Food Protection/Storage 12. Food Handling 3-501 13. Food temperature measuring device Personal Hyglenic Practices 14. Employee Health 15. Employee Health 16. Employee Clothing 2-304, 2-402 Equipment/Utensils 17. Sanitation Methods 18. Equipment/utensils cleaned & sanitized 9. Food contact surfaces 4-702, 703 18. Equipment/utensils cleaned & sanitized 9. Food contact surfaces 4-101, 601 19. Sponges/wiping cloths 4-101, 601 19. Sponges/wiping cloths 4-101, 601 19. Sponges/wiping cloths 4-101, 601 19. Sponges/wiping cloths 4-101, 601 19. Sponges/wiping cloths 4-304, 4-903 19. Single service articles/Reuse 3-304, 4-903 1-304, 4-903 1-304, 4-903 1-304, 4-903 1-304, 4-502, 904	0	10	m # 1			Score:	-	0	16	
Person in charge (PIC):  Inspector:  Food Protection Management  1. PIC Assigned/Knowledgeable/Duties  FOOD  2. Food and Water from approved source  3201, 5-101  3. Food Labeling / containers  3302, 602  FOOD PROTECTION  4. PHF Temperatures  3401, 402, 403  5. Facilities hot & cold holding  3501  6. PHF Cooked & cooled  3501  7. Cross contamination  3301, 302, 304  8. Spoiled foods  9. Damaged Foods  10. PHF Thawing  11. Food Protection/Storage  12. Food Handling  3301, 304  4204, 203, 302  Personal Hyglenic Practices  14. Employee Health  15. Employee Hygicae  16. Employee Clothing  2-304, 2-402  Equipment/Utensils  17. Sanitation Methods  18. Equipment/utensils cleaned & sanitized  9. Food contact surfaces  4702, 703  18. Equipment/utensils cleaned & sanitized  9. Food contact surfaces  4101, 601  1. Sponges/wiplng cloths  4. Hyll, 90t  2. Manual/Mechanical ware washing facilities  3304, 4-903  3304, 4-903  3304, 4-903  3304, 4-903  3304, 4-502, 904	0	De o	FOX	ration(s):	☐ Retnil			20	10	
Person in charge (PIC): Inspector:  Food Protection Management  1. PIC Assigned/Knowledgeable/Duties  FOOD  2. Food and Water from approved source  3. Food Labeling / containers  3. Food Labeling / containers  5. Food Protection  4. PHF Temperatures  5. Facilities hot & cold holding  6. PHF Cooked & cooled  7. Cross contamination  8. Spoiled foods  9. Damaged Foods  10. PHF Thawing  11. Food Protection/Storage  12. Food Handling  3. Food temperature measuring device  Personal Hygienic Practices  14. Employee Height  15. Employee Hygiene  16. Employee Clothing  2. God, 403  2. Sonitation Methods  18. Equipment/Utensils  19. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  4. Food contact surfaces  5. Facilities storage  7. Food contact surfaces  8. Food contact surfaces  9. Food contact surfaces  10. Food contact surfaces  11. Sponges/wiping cloths  12. Manual/Mechanical ware washing facilities  3. Food contact surfaces  4. Food contact surfaces  5. Food contact surfaces  6. Employee development storage  7. Single service articles/Reuse  7. Single service articles/Reuse	0 1	_					Inspection:			_
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14. Employee Health       2-701         15. Employee Hygiene       2-401, 403         16. Employee Clothing       2-304, 2-402         Equipment/Utensils         17. Sanitation Methods       4-702, 703         18. Equipment/utensils cleaned & sanitized       4-601, 602, 702         19. Food contact surfaces       4-202, 501, 701         20. Non-Food contact surfaces       4-101, 601         21. Sponges/wiping cloths       4-101, 901         22. Manual/Mechanical ware washing facilities       4-301, 501         3.Equipment/utensil storage       3-304, 4-903         34. Single service articles/Reuse       3-304, 4-502, 90				-	mer Advisory		3-603	08	-	2
15. Employee Hygiene 2-401, 403  16. Employee Clothing 2-304, 2-402  Equipment/Utensils  17. Sanitation Methods 4-702, 703  18. Equipment/stensils cleaned & sanitized 4-601, 602, 702  19. Food contact surfaces 4-202, 501, 701  10. Non-Food contact surfaces 4-101, 601  11. Sponges/wiping cloths 4-101, 901  12. Manual/Mechanical ware washing facilities 4-301, 501  3. Equipment/stensil storage 3-304, 4-903  44. Single service articles/Reuse 3-304, 4-502, 90-	Rend			-	Requirements		3-801	- 15	$\vdash$	2
1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0   1.0	1888		4		ermance with HACCP Plan		8-201, 202, 203	959	-	ŕ
Equipment/Utensils       4-702, 703         18. Equipment/utensils cleaned & sanitized       4-601, 602, 702         19. Food contact surfaces       4-202, 501, 701         20. Non-Food contact surfaces       4-101, 601         21. Sponges/wiping cloths       4-101, 901         22. Manual/Mechanical ware washing facilities       4-301, 501         23. Equipment/utensil storage       3-304, 4-903         24. Single service articles/Reuse       3-304, 4-502, 90-			1	42. Premi			6-501		+	÷
18. Equipment/atensils cleaned & sanitized 4-601, 602, 702 4-202, 501, 701 60. Non-Food contact surfaces 4-101, 601 61. Sponges/wiping cloths 4-101, 901 62. Manual/Mechanical ware washing facilities 63. Equipment/atensil storage 64. Single service articles/Reuse 65. Total 4-601, 602, 702 64. Single service articles/Reuse 66. Sponges/wiping cloths 67. Sponges/wiping cloths 68. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Sponges/wiping cloths 69. Spo				43. Living			6-202	_	1	Ť
18. Equipment/atensils cleaned & sanitized       4-601, 602, 702         19. Food contact surfaces       4-202, 501, 701         20. Non-Food contact surfaces       4-101, 601         21. Sponges/wiping cloths       4-101, 901         22. Manual/Mechanical ware washing facilities       4-301, 501         23. Equipment/atensil storage       3-304, 4-903         24. Single service articles/Reuse       3-304, 4-502, 90-	6000		4	44. Linen			4-801,802,803	$\neg$	1	1
19. Food contact surfaces       4-202, 501, 701         20. Non-Food contact surfaces       4-101, 601         21. Sponges/wiping cloths       4-101, 901         22. Manual/Mechanical ware washing facilities       4-301, 501         23. Equipment/utensil storage       3-304, 4-903         24. Single service articles/Reuse       3-304, 4-502, 90	100		4	45. Pels			6-501	_	1	÷
P.1. Sponges/wiping cloths 4-101, 901 P.2. Manual/Mechanical ware washing facilities 4-301, 501 P.3. Equipment/utensil storage 3-304, 4-903 P.4. Single service articles/Reuse 3-304, 4-502, 90-			2		il, and Grease Co	ntrol	Yes	No	N	/A
22. Manual/Mechanical ware washing facilities 4-301, 501 23. Equipment/utensil storage 3-304, 4-903 24. Single service articles/Reuse 3-304, 4-502, 904	_		2	_	e Interceptor Inspection		103	1	1	-
3.Equipment/utensil storage 3-304, 4-903 44. Single service articles/Reuse 3-304, 4-502, 904			1	-	e Interceptor Maintenance I			_	1	
24. Single service articles/Reuse 3-304, 4-502, 90-			1		eInterceptor Signage	8		1	1	_
			I		uing Documentation			<del> </del>	1	_
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M. No. Column C. Column		A	100000 -	-		1		**********		
N = Non-Critical $C = Critical$ $S = Score$		Min	nus 20	Pis. (See	Reverse Side)	Reinspect	ion Date: .	11		
Number of Critical Violations)	11	_0			-	11/1-7	11		

Establishment: Marth	this !	1/1	111	,		Date: /	10t 11.	20	110	
Address: 140 Hanning	+8/11/11	BIV				Score:	1010	-00	20	-
l'elephone:	1		f Ope	ration(s):	Q Retall	Type of	Inspection:		-	-
Owner: Charl Midnelia	/ Tracam	2 Food	Service	e	□ Mobile	& Routin		□ Rein	ennot	la
Person in charge (PIC):	z zrogenn i	O Temp	orney		□ Caterer					-
	2	O Othe			G Caletei	O Compl		☐ Inve	-	-
William F10	CPN/	G Othic	1			U New E	stablishment	OHA	CCI	_
ood Protection Management	1	NC	S	Sanita	ry Facilities			IN	Tc	T
). PIC Assigned/Knowledgeable/Duties	2-101, 102	(SEE	1	25 Sew	the state of the s		5-402, 403, 404	- 1	1	+
OOD					:s/Rodents		6-501			1
2. Food and Water from approved source	3-201, 5-101	(MIR)	4		1-washing facilities/procedures		2-301,5-203, 204	100		
I. Food Labeling / containers OOD PROTECTION	3-302, 602			28. Plum			5-201, 205			
4. PHF Temperatures	2 (0) (02 (01		17	29. Toile			6-302, 402, 501	_	-	1
5 Facilities hot & cold holding	3-401, 402, 403		4		l-washing methods age/refuse/outside discress:		5-202,6-301		+-	H
6 PHF Cooked & cooled	3-501		4	32. Outer			5-501,502 6-202		1	ł
7. Cross contamination	3-301, 302, 304	E/SI	4		ides/RodenticideApplication		6-202, 501, 7-206		+	+
8. Spoiled foods	3-101,701		2		a/Walla/Ceilings		6-201, 501			l
Damaged Foods 1	6-404		2	35. Light			6-202,6-303		1	t
. PHF Thawing	3-501		2	36. Venti	Call Printers of the Control of the		4-202, 204, 6-202	304		T
. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305			
P. Food Handling	3-301, 304		2	Other						
Food temperature measuring device	4-204, 203, 302	_ 1 _	1	38 Toxic	ACCORDING TO COMPANY		7-201,102	100	_	L
ersonal Hygienic Practices	Taxus 7	-			umer Advisory		2-603	- 10	-	-
Employee Health Employee Hygiene	2-201		4	The second second	Coquirements		3-801	- 10	-	-
Employee Clothing	2-401, 403		4	41. Confe	ormance with HACCP Plans		8-201,202,203	-	-	-
quipment/Utensils				43. Livin			6-202	\dashv	+	-
7. Sanitation Methods	4-702, 703		4	44. Linen	Andread American Company of the Comp		4-801, 802, 803	-	-	-
Family cuttutenails cleaned & sonitized	4-601, 602, 702		4	45. Pets			6-501		-	-
. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Contr	ol	Yes	No	N	1/2
. Non-Food contact surfaces	4-101, 601		2		cintesceptor inspection			1	T	-
Sponger/wiping cloths	4-101, 901		1	47, Greas	e Interceptor Maintenance Log					
. Manual/Mechanical were washing facilities	4-301, 501	-	1	48. Greas	e Interceptor Signage					
Equipment/utensil storage	3-304, 4-903		1	49. Rerek	ring Documentation					
Single service anicles/Reuse	3-304, 4-502, 904	\perp		50. Allery	gen Awareness Compliance	90.009(G)	0	31	H.	
No viola	have or	1 //	2 sp	ection	4			***************************************		
N = Non-Critical C = Critical	S = Score	cMir	gus 20	Pts. (See	Reverse Side)	Reinspect				

Establishment: Juille Man	mand >	LAM	este	120-1	Moal	Date:	/11/21	W£		
Address: 14 Sheld	stone 19	110	r 1	H	, , , ,	Score:	999	,		
Telephone:		Тур	e of Ope	ration(s):	C Retail	Type of Ir	ispection:			
Owner: (has / Mirtostens	11 Thurs	15	ood Servi	Ce	☐ Mobile	□/Routine		Q Rein	snect	ion
Person in charge (PIC):	1-11001111	(4/	emporary		C Caterer	C Complai	l-4	☐ Inve	_	_
Inspector: /////pm #	- d a	0.0			Control					
115 Peter 1/2/1007h 770		140	aici			O New Est	ablishment	ПНА	CCI	_
Food Protection Management		INI	CIS	Sanita	ry Facilities			N	Tc	S
1. PIC Assigned/Knowledgeable/Duties	2×101, 102	1	4	25. Sew			5-402, 403, 404			1
FOOD				26 Inse	cts/Rodents		6-501	3		1
2 Food and Water from approved source	3-201, 5-101	1000	4	27 Hani	d-washing facilities/procedun	15	2-301,5-203,20	4		4
3. Food Labeling / containers	3-302, 602			28. Plun	gnide		5-201, 205			1
FOOD PROTECTION	F			29. Taile			6-302, 402, 501			2
4 PHF Temperatures	3-401, 402, 403	-		-	l-washing methods		5-202,6-301		-	2
5 Facilities hot & cold holding 6 PHF Cooked & cooled	3-501		4		age/refuse/outside disposal		5-501,502		1	2
7 Cross contamination	3-501	-		- International Contraction of the Contraction of t	ropenings		6-202	_	-	1
8 Sparled foods		1	1 2	-	cides/RodenticideApplication		6-2172, 501, 7-21)	0	-	1
9. Damaged Foods	3-1(11, 7(1) 6-404	9350	2	34. Floor	s/Walls/Ceilings		6-201, 501		-	2
10. PHF Thawing	3-501	\vdash	2	35. Ligni 36. Venti			6-202, 6-303 4-202, 204, 6-20	1 204	-	-
11. Food Protection/Storage	3-303, 305, 306, 6-4	1	2		ing Rooms	-	4-202, 204, 6-20. 6-305	2,304	+	H
12. Food Handling	3-301, 304	1	2	Other	III ROUIS		0-300		1	1
13.Fnod temperature measuring device	4-204, 203, 302	+			Materials		7-201, 102		1	14
Personal Hygienic Practices		-			wner Advisory		3-603	- 22		2
14 Employee Health	2-201	1882	4		Royuiremens		3-80%			1 2
15. Employee Hygiene	2-401, 403	1000	4		ormance with HACCP Plans		8-201, 202, 203			1
16. Emplayed Clathing	2-304, 2-402		1	42. Prem	ises		6-501			1
Equipment/Utensils				43. Livin	g Areas		6-202			1
17. Sanitation Methods	4-702, 703		4	44. Liner	ı V	1	4-801,802,803			1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501		1	1
9. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Con	trol	Yes	No	Ŋ	I/A
20. Non-Food contact surfaces	4-101, 601	1	2	46. Greas	eInterceptor Inspection			1		
21. Sponges/wiping cloths	4-101, 901	1	1	-	e Interceptor Maintenance Lo	g				
22. Manual/Mechanical ware washing facilities	4-301, 501	V		-	e Interceptor Signage		/_		_	
13. Equipment/utensif storage	3-304, 4-903	+-	- 1	ACTUAL DESIGNATION AND ADDRESS OF THE PARTY NAMED IN COLUMN TWO PARTY	ering Documentation		1			
24. Single service articles/Reuse	3-304, 4-502, 904		1	50. Aller	gen Awureness Compliance	590.009(G)			1	
Dispuns de	s PAC	en fri	jug	af	Sea!	Muskell				
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		-9	Minus 2	NE	e Reverse Side)	Reinspectio				_

Establishment: //////////	monde	0/2	m	011	tri ni	· Colmi	Date:	Bunn	4-	19.	20	11
Address: 14 Dar box 4	ne Riv	ar	D	1	/	- Lander	Score:	190	1	r)	201	6
Telephone:	1	Тур	e of	Ope	ration(s):	□ Retai!	Type of	Inspectio	in:			_
Owner: Clast M. louba	1 Non an a	OF	ood .	Service	:6	□ Mobile	Nouth			Doine		_
Person in charge (PIC):	1 gragan	4		огагу					_	Reins		
	off C					□ Caterer	C Comp			Inves		
Inspector: William Hac	CON	Ino	ther				□ New E	stablishm	ent 🖸	HAC	CCP	
Food Protection Management	T	IN	C	S	Sanita	ry Facilities		T	****	N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4	25 Sew			5-402, 403	3, 404	100	Ť	15
FOOD					26. Inse	cis/Rodenis		5-501	***************************************	33%		4
2. Food and Water from approved source	3-201, 5-101			. 4	27. Han	d-washing facilities/proced	lures	2-301.5-20	23, 204	100		4
3. Food Labeling/containers	3-302, 602				28. Plun	***************************************		5-201, 205	5			I
FOOD PROTECTION				-	29. Tolk			6-302, 402	2,501			2
4. PHF Temperatures	3-401, 402, 403	100		4		J-washing methods		5-202,6-30		1	-	2
5. Facilities hot & cold hotding	3-501		-	۵		age/refuse/outside disposa	1	5-501,502		-	1	2
6. PHF Cooked & cooled	3.501	ATR.	_	4		ropenings		6-202		-	-	1
7. Cross contamination	3-301, 302, 304	188		4	-	cides/RodenticideApplica	bon	6-21/2, 501,		-	-	1
8 Spailed foods 9. Damaged Foods	3-101, 701 6-404	1	-	2	THE RESERVE OF THE PARTY OF THE	rs/Walls/Cellings		6-201, 501		-		2
O. PHF Thawing	3-501	-		2	35. Light 36. Venti			6-202,6-30		-	-	1
1. Food Protection/Storage	3-303, 305, 306, 6-40	1-	\dashv	2		ing Rooms		4-202, 204, 6-305	0-202,30		-	+
2. Food Handling	3-301, 304			2	Other	HIS COULTS		0-303				1
3. Food temperature measuring device	4-204, 203, 302			1	1	Materials		7.201,102	-			-
Personal Hygienic Practices		-			-	wner Advisory		3-603		- 865	\vdash	2
4. Employee Health	2 201	NIE!	\neg	4		Requirements		3-801		100	\vdash	2
5. Employee Hygiene	2-401, 403		1	4	1	ormance with HACCPPla	ns	8-201,202.	203			Ī
6. Employee Clothing	2-304, 2-402			1	42. Prem	ises		6-501		1		Ī
Equipment/Utensils					43. Livin	gAreas	ALL THE PARTY AND ADDRESS OF	6-202				ī
7. Sanitation Methods	4-702, 703	0.00		4	44. Linea			4-801.802.	803			1
8. Equipment/utensils cleaned & sanitired	4-601, 602, 702			4	45. Pets			6-501				1
9. Food contact surfaces	4-202, 501, 701		_	2	Fats, O	il, and Grease Co	ntrol	Y	es	No	N.	A
Non-Food contact surfaces Sponges/wiping cloths	4-101, 601	-	-	2	46. Great	e Interceptor Inspection						
	4-101, 901		-		_	e Interceptor Maintenance	Log				_	
Manual/Mechanical ware washing facilities Equipment/utensil storage	4-301, 501		+	-	THE REST OF SHIPPING	eInterceptorSignage						_
Single service articles/Reuse	3-304, 4-903 3-304, 4-502, 904		-		49. Rende	ering Documentation		1		-		
	3+304, 4+302, 904		_1	J	50. Aller	genAwareness Complian	ce \$90.009 (G)	IV		9		
Item No.				1								-
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N = Non-Critical C = Critical	S = Score		8/51		D4- 70	Reverse Side)	7	/				
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Establishment:	<u> </u>	_/	1			Date:	. 0	110	11	
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10 //0()01.	Sort MO					Score:	m	T.		
Telephone:				ration(s):	□ Retnil	Type of	Inspection:			
Owner: Chan Nietretan	V. Mugnan	Z VFoo	od Servic	e	☐ Mobile	D Routin	e	O Rein	spect	lon
Person in charge (PIC):	7	□ Ten	nporary		C Caterer	Compl	nint	☐ Inve	stiont	lon
Inspector: William to	Call	O Oth	ner				stablishment	OHA	-	-
Food Protection Management	T	N (CS	Sanita	ry Facilities		T	N	TC	S
1. PIC Assigned/Knowledgeable/Dutles	2-101, 102		1	25 Sewa	the state of the s		5-402, 403, 40		Ť	1
FOOD				26. Insec	ts/Rodents		6-501			4
2. Food and Water from approved source	3-201, 5-101		4	-	l-washing facilities/procedur	C.S.	2-301.5-203.20	04		1
3. Food Labeling / containers	3-302, 602			28. Plum	bing		5-201, 205			1
FOOD PROTECTION				29. Toile	The same of the sa		6-302, 402, 50	IL .		2
4 PHF Temperatures	3-401, 402, 403		- 4		-washing methods		5-202,6-301			2
5. Facilities hot & cold holding	3-501	134	- 1	-	ge/refuse/outside disposal		5-501,502			2
6 PHF Cooked & cooled 7 Cross contamination	3-501	1/80	1	32. Outer			6-202			11
8 Spoiled foods	3-301, 302, 304		4		ides/RodenticideApplicado	rt .	6-2112, 501, 7-20	06	1	L
9. Damaged Foods	3-101, 701 6-404	Carrie	2	-	www.ceilings		6-201, 501		+	2
10. PHF Thawing	3-501	-	2	35. Lighti 36. Ventil	Value of the latest and the latest a		6-202,6-303	7 704	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	2		ing Rooms		4-202, 204, 6-20	12,304	-	1
12. Food Handling	3-301, 304	-	2	Other	ing ROUSIS		6-305			11
13.Food temperature measuring device	4-204, 203, 302	-	1	38. Toxic	Materiale		7-201,102		1	.
Personal Hygienic Practices	1.20,000,000	-		_	unerAdvisory		3-603		-	2
14 Employee Health	2-201	2000			tequirements		3-801		-	2
15. Employee Hygiene	2-401, 403	100	1	-	mance with HACCP Plans		8-201, 202, 203	-	4	Ť
16. Employee Clothing	2-304, 2-402			42. Premi			6-501	_	-	1
Equipment/Utensils				43. Living	- Syndamina		6-202		+	ti
17. Sanitation Methods	4-702, 703	1000	T 4	44, Linen			4-801,802,803		+	1:
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702	100	4	45. Pets			6-501		+	+
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Con	trol	Yes	No	N	I/A
20. Non-Food contact surfaces	4-101, 601		2	The second secon	Interceptor Inspection		1	1/	T	
21. Sponges/wiping cloths	4-101,901		1		Interceptor Maintenance Lo	22		7		
22. Manual/Mechanical ware washing facilities	4-301, 501		1	7	Interceptor Signage				1	
23.Equipment/utensil storage	3-304, 4-903		1	49. Rende	ring Documentation					
24. Single service articles/Reuse	3-304, 4-502, 904		1	50 Allers	en Awareness Compliance	\$90.009(G)	V	1000	l)	
Item No.	PDT									Newson or Newson
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N = Non-Critical C = Critica	I S = Score	M	linus 20	Pts. (See	Reverse Side)	D.:	:-On			
		. 1 2		•		Reinspect	ion Date:	/	_	-
Number of Critical Violations		do	8 VOM	er mi	00,	11	1.1111	0		
These items require IMMEDIATE atte	ention	- Carlotte	Receive	d By	The state of the s	Inspect	ted By			

Establishment:	The carried Type of a Missian A Food S		21			Date:	to hon	3	101	9
Address: 741	Macco Lair	200	2/-			Score:	ing of	90	W	<u>a</u> _
Telephone:	TO CHE CENTE	Type	of Opera	ation(s):	□ Retail	1	nspection:		-	-
Owner: Chan I down					☐ Mobile	-				_
- SCHOOL AVVITAGE	Mayram	£				Routine		□ Rein	-	
Person in charge (PIC): Terri			рогагу		☐ Caterer	O Compla	int	☐ lave	stigat	ion
Inspector: William th	CCIN	O Oth	er			□ New Est	ablishment	OHA	CCI	P
Food Protection Management		NC		Sanita	ry Facilities	T	and the same of the same of the same of	IN	TC	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sewi	-		5-402, 403, 40-			1
FOOD				26 Insec	its/Rodents		6-501	- 10		1
2 Food and Water from approved source	3-201, 5 101		4	27 Hand	f-washing facilities/procedures	- 3	2-301,5-203,20	ц	1	4
3. Food Labeling / containers	3-302, 602		1	28. Plum	bing		5-201, 205			1
FOOD PROTECTION		-		29. Toile	t Rooms		6-302, 402, 50	ı		2
4 PHF Temperatures	3-401, 402, 403	100	4		-washing methods		5-202,6-301			2
5. Facilities hot & cold holding	3-501	339			age/refuse/outside disposal		5-501,502		_	2
6. PHF Cooked & cooled	3-501		A.	32. Outer			6-202			1
7. Cross contamination	3-301, 302, 304	100	- 0		rides/RodenticideApplication		6-202, 501, 7-20	16	-	1
8 Spoiled foods 9. Damaged Foods	3-101, 701 6-404		2	-	s/Walls/Ceilings		6-201, 501		+	2
10. PHF Thawing	3-501		-	35. Light			6-202,6-303	2 204	+	+-
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	36. Ventil	ing Rooms		4-202,204,6-20 6-305	2,304	-	┼
12. Food Handling	3-301, 304		2	Other	alloon Sui		0-303			1
3. Food temperature measuring device	4-204, 203, 302		til	38. Toxic	Africanic		7-201,102	-	1	1 4
Personal Hygienic Practices					umerAdvisory		3-603		-	2
14 Employee Health	2-201		14	-	Azquirements	-	3-801	- 18	-	1
15 Employee Hygiene	2-401, 403		11		ormance with HACCP Plans		8-201,202.203		1	17
6. Emplayee Clothing	2-304, 2-402			12. Premi	ses		6-501			1
Equipment/Utensils				43. Living	g Areas		6-202			Ti
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803			1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		2.	45. Pets			6-501			1
9. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Conti	rol	Yes	No	P	N/A
O. Non-Food contact surfaces	4-101, 601	_	2	46. Great	e Interceptor Inspection			1		
1. Sponges/wiping cloths	4-101, 901				e Interceptor Maintenance Log					
2. Manual/Mechanical ware washing (acilities	4-301, 501		1		e Interceptor Signage					
3.Equipment/utensit storage	3-304, 4-903	-		NAME OF TAXABLE PARTY.	ring Documentation					
4. Single service articles/Reuse	3-304, 4-502, 904			Alleg	gen Awareness Compliance	90.009 (G+	IV	7 40	<u> </u>	
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N = Non-Critical C = Critica	S = Score	M	inus 20)	rts. (Sec	Reverse Side)	Reinspectio	on Date:	1		
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Number of Critical Violations		14	m		masince	_[1]	11/1/		_	
These items require IMMEDIATE atte	noon	1	Received	By		Inspecté	ed By			

Establishment: AMS PLO	4 Slov	nent	Mr.	·C	hanl	Date:	1-18-	211	15		
Address: 10816 form	retin G	An .	- A		-balloladyf	Score:		1 1	2		-
Telephone:	EMIN SI	Туре о	f Oper	ation(s):	□ Retail	Type of	Inspection:		_		_
Owner: C. hand Mulay to		Pood	-	-				lo.n		-	
SCHOOL IV UTLITAL	N Tragrall		-		☐ Mobile	Routh		O Re	ınsp	ecti	n
Person in charge (PIC):		Tem!			Caterer Caterer	O Comp	laint	al 🗀	vesti _l	goti	n
Inspector: ////////////////////////////////////	ray	O Othe	E			□ New E	Stablishment	Βн	A C	C P	
Food Protection Management	T	NC	ISI	Sanita	ry Facilities	ter a result have designed in the day	7	- T	N I	С	S
I. PIC Assigned/Knowledgeable/Duties	2-101, 102	1000	4	25 Sewi			5 402, 403, 40	management of the			4
FOOD		Harris A.			cts/Rodents		6-501			-	4
2. Food and Water from approved source	3-201, 5-101		4	27. Hand	d-washing facilities/proced	ires	2-301.5-203.20	34			4
3. Food Labeling / containers	3-302, 602		1	28. Pfurr	nbing		5-201, 205				1
FOOD PROTECTION	the little and			29. Tolle	t Rooms		6-302, 402, 50	1			2
4 PHF Temperatures	3-401, 402, 403	0.00	4	30. Harad	l-washing methods		5-202,6-301				2
5 Facilities hot & cold holding	3-501	12-	4	31. Garb	age/refuse/outside disposal		5-501,502		T		2
6 PHF Cooked & cooled	3-501	193	4	32. Outer	ropenings		6-202				1
7. Cross contamination	3-301, 302, 304		4	33. Pestid	cides/RodenticideApplicat	оп	6-21/2, 501, 7-20	16			ī
8 Spailed foods	3.4[1., 7[1)	1962	2	34. Floor	s/Walls/Ceilings		6-201,501				2
9. Damaged Foods	6-404		2	35. Light	ing		6-202.6-303				1
O. PHF Thowing	3-501		2	36. Venti	lation		4-202,204,6-20	2,304			Ţ
). Food Protection/Storage	3,303, 305, 306, 6-40		2		ing Rooms		6-305				1
2. Food Handling	3-301, 304	\vdash	2	Other	100						
3.Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials		7-201,102				4
ersonal Hygienic Practices	7	1		39. Consi	umer Advisory		3-603			_	2
14 Emrloyee Health	2-201		1 4		Rayuirements		3-801		3		2
15. Employee Hygiene	2-401, 403	100	4		ormance with HACCP Plan		8-201, 202, 203			_	1
6. Employee Clothing	2-304, 2-402			42. Premi			6-501	_	-	_	ı
Equipment/Utensils	1	Marian I	1	43. Livin			6-202			4	1
7. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803		-	-	1
8. Equipment/utensils cleaned & sanitized 9. Food contact surfaces	4-601, 602, 702		4	45. Pets	11.0		6-501				1
D. Non-Food contact surfaces	4-202, 501, 701	\vdash	2		il, and Grease Co	ntrol	Yes	N	0	N	A
1. Sponges/wiping cloths			H		e Interceptor Inspection			V	+	_	_
2. Manual/Mechanical ware washing facilities	4-101, 901 4-301, 501		H	-	e Interceptor Maintenance	Log		-	-		_
Equipment/utensil storage	3-304, 4-903		1	-	e Interceptor Signage			-	-	_	_
Single service articles/Reuse	3-304, 4-502, 904		+		ering Documentation	Fun nou.		1000	100		-
			Ш.	50. Allec	gen Awareness Complian	6 \$90,009 (G)		100.50		-	_
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Number of Critical Violations ______ These items require IMMEDIATE attention

Maurilos y Curingo
Received By

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Establishment: Radse	110/1 5	-love	20	Lane	on hand	Date:	1/	20	11	, 1
Address:	917-6	491	1/1	ary	50000	Score:	TOLL	2,5	10	4
Telephone:	2 raftm	4	10	ration(s):	□ Retail		_/00	1/2		
	-(/)				U Retail	Type of	Inspection:			
Owner: (had Notretin	1 month	□ Food		e	□ Mobile	□ Routin	e	□ Rein	speci	lon
Person in charge (PIC):	/ /	Temp	oracy		□ Caterer	Compl	nint	□ Inve	tige	lon
Inspector: William Ho	car	O Othe	r			O New Es	itablishment	DHA	CCI	P
Food Protection Management	T	NC	S	Canita	ry Facilities			Lar	Ic	T
1. PIC Assigned/Knowledgeable/Dutles	2-101, 102		17	25 Sew			5-402, 403, 40	N	C	18
FOOD				-	ts/Rodents		5-501		-	+
2. Food and Water from approved source	3-201, 5-101		14		Ewashing facilities/procedures		2-301, 5-203, 20	71	-	+
3. Food Labeling / containers	3-302, 602		1	28. Plug			5-201, 205	- 1		1
FOOD PROTECTION				29. Taile			6-302, 402, 50			
4 PHF Temperatures	3-401, 402, 403	雪哥	4	30. Hand	-washing methods		5-202,6-301		1	1 2
5 Facilities hat & cold halding	3-501	130	4		age/refuse/outsidedisposal		5-501,502		1	1 2
6 PHF Cooked & cooled	3-501	185	4	32. Oule			6-202		1	1
7 Cross contamination	3-301, 302, 304		1		ides/RodenticideApplication		6-202, 501, 7-20)6	1	
8 Speiled foods	3-101, 701		2		s/Walts/Ceilings		6-201, 501		1	1 2
9. Damaged Foods	5-404		2	35. Light			6-202,6-303		1	1
0. PHF Thawing	3-501		2	36. Versi			4-202,204,6-20	2,304		Ti
1. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305		T	1
2. Food Hundling	3-301, 304		2	Other					•	-
3.Food temperature measuring device	4-204, 203, 302		1	38. Taxic	Materials		7-201, 102	150	1	1
Personal Hygienic Practices				39. Cons	umerAdvisory		3-603	100	-	
14 Employee Health	2-201	SEALS.	A		Requirements		3-801	189	-	17
15. Employee Hygiene	2-401, 403	NO.	4	41. Confo	ermance with HACCP Plans		8-201,202,203	-		17
6. Employee Clothing	2-304, 2-402			42. Premi	ses		6-501			1
Equipment/Utensils	. S_4V() - S - S - S - S - S - S - S - S - S -			43. Livin	Areas		6-202		1	1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803		1	Ti
18 Exampment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501			1
9. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Cont	rol	Yes	No	N	I/A
Non-Food contact surfaces	4-101, 601		2		=InterceptorInspection	and the same of th		17	T	-
1. Sponges/wiping cloths	4-10i, 901		1		Interceptor Maintenance Log		1	-	1	
2. Manual/Mechanical ware washing facilities	4-301, 50i		1		: Interceptor Signage			-	1	
3.Equipment/utensil storage	3-304, 4-903		1.		ring Documentation			1	1	-
4. Single service articles/Reuse	3-304, 4-502, 904		L	S Allen	enAwareness Compliance	590,009 (G)		Parallel State	1	
Item No.					San Taranta Company	74.007(0)		Torquis .	_	-
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L										
N = Non-Critical C = Critical	S = Score	Mir	กมร 20	Pis. (See	Reverse Side)					1
	5 - 50010	2722	.,	æ:	*	Reinspect	ion Date:	7		_

# of Seats	FOOD ESTA	BLI	SHI	MEN	TINSP	ECTION REPO	RT	P	age		of _	
Establishment:	Hat Co	1	10	/			Date:	D- L	20	18		
Address: /m/) Apple	nd H	210	0.2				Score:	100	of		_	_
Telephone:		Ту	pe of	ГОреі	ration(s):	Retail	Type of I	nspect	ion:	*****		
Owner: ( /-/ // -/-/-	- F	OF	ond	Servic	6 7	O Mobile	Routine			2 Rein	cnast	lon
Person in charge (PIC):	W Rogen	Y2	_	orary			1	-		-	-	
- 1/1/			Other			☐ Caterer	O Comple		_	3 Inves		
Inspector: William Ho	MAN	lu c	Jinei				O New Es	tabilshi	ment   C	AHE	CCP	•
Food Protection Management		N	C	S	Sanita	ry Facilities				N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	99		4	25 Sewa	ıçe		5-402, 4	03, 404	(8)		1
FOOD	T. 201 7 10.	Filmon		1		us/Rodents		6-501		- 100	_	4
Food and Water from approved source     Food Labeling / containers	3-201, 5-101		-	4		l-washing facilities/procedures		2-301.5-		- 12	2	11
FOOD PROTECTION	1 3-302, 602				28. Plum	ining it Rooms		5-201, 2 6-302, 4			+	2
4 PHF Temperatures	3-401, 402, 403	chests.	1	4		L-washing methods		5-202,6-		+	1	2
5. Facilities hot & cold holding	3-501		_	4	-	age/refuse/outside disposal		5-501,50				2
6 PHF Cooked & cooled	3-501			4	-	ropenings		6-202				1
7 Cross contamination	3 301, 302, 304			4	33. Pestic	ides/RodenticideApplication		6-202, 50	01,7-206		T	1
8. Spoiled foods	3-101, 301			2	34. Floor	n/Walls/Ceilings		6-201, 5	01			2
9. Damaged Foods	6-404			2	35. Light	ing		6-202,6-	303			
10. PHF Thawing	3-501			2	36. Venti	lation		4-202,20	14,6-202,3	104		1.
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	1.000	ing Rooms		6-305				LL
12. Food Handling	3-301, 304			2	Other							·
13 Food temperature measuring device	4-204, 203, 302					Maienals		7-201,10	72		<u> </u>	4
Personal Hygienic Practices	T	SAME A		7		umerAdvisory		3-603		- 80	<u></u>	, Z
14. Employee Health	2-201			-	Particular Services	Requirements		3-801	2 202	1990	1	2
15. Employee Hygiene 16. Employee Clothing	2-401, 403 2-304, 2-402	CHICKS.		4	42. Prem	ormance with HACCP Plans		6-201,20	12, 203		+	+
Equipment/Utensils	12-304, 2-402				43. Livin			6-501		+-	1—	1
17. Sanitation Methods	4-702, 703	100		4	44. Linen			4-801,80	12 RO3		+	+
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	-		-	45. Pels			6-501	2,407	_	+	i
19. Food contact surfaces	4-202, 501, 701	-	-	2		il, and Grease Cont	rol		Yes	No	N	I/A
20. Non-Food contact surfaces	4-101, 601			2		e Interceptor Inspection				V	T	7
21. Sponges/wiping cloths	4-101, 901			1		e Interceptor Maintenance Log					1	
22. Manual/Mechanical ware washing facilities '	4-301, 501			1	48. Greas	eInterceptor Signage						
23 Equipment/utensil storage	3-304, 4-903			1	49. Rende	ering Documentation						
24. Single service articlet/Reuse	3-304, 4-502, 904			1	50. Aller	genAwareness Compliance	590.009(G)	با				
Item No. // // // // // // // // // // // // //	ious on		Ņ	Spe	echo	21/4						
2018 pec	mit oli	zy	<i>'</i>	<i>y</i>								
N = Non-Critical C = Critica	1 S = Score		Min	nus 20	) Pts. (Se	e Reverse Side)	Reinspect	ion Dy	:e:			
Number of Critical Violations These items require IMMEDIATE atte	ention	5	A R	ala eceive	Mon	aske	Inspect	ed By	H	5		

Establishment:	g/ Sch	10/				Date:	brho	76,	10	10
Address: Applicat	Street					Score:		, ,		
Telephone:	1	Type	of Ope	ration(s):	☐ Retail	Type of I	inspection:			
Owner: ( bas / Minterstine)	Rigarin	FF00	d Service	e	☐ Mobile	☐ Routine	c	□ Rein	SDec	tion
Person in charge (PIC):	are-grazer	O Tem	iporary		□ Caterer	Comple	alat	C Inve		_
Ingringtons (1/1)		Oth				-				
Inspector William Trans	4/					O Mew E2	tablishment	CHA		r
Food Protection Management		NIC	S	Sanita	ry Facilities		T	IN	TC	S
1. PIC Assigned/Knowledgeable/Duties	2-107, 102		4	25. Sewa			5-402, 403, 414			ij
FOOD		COLUMN		26. Insec	u/Rodenu		6-501	100		4
2. Food and Water from approved source	3-201, 5-101	1000	4		l-washing facilities/procedures		2-301, 5-203, 20	4		Ä
3. Food Labeling / containers	3-302, 602	I	1	28. Plum			5-201, 205			1
FOOD PROTECTION		Toronto I		-	t Rooms		6-302, 402, 501		1_	2
4. PHF Temperatures	3-401, 402, 403		4		l-washing methods		5-202,6-301		1_	2
5. Facilities hot & cold holding	3-501	200	4	P	age/refuse/outsidedisposal		5-501,502		+-	2
6 PHF Cooked & cooled 7 Cross contamination	3-501		+-	32. Outer			6-202		+	1
8 Spailed foods	3-101, 701		2		rides/RodenticideApplication		6-202, 501, 7-20	0	+	1
9. Damaged Foods	6-404	CONTRACT OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PA	1 2	34. Floor	s/Walts/Ceitings		6-201, 501		+-	2
10. PHP Thawing	3-501	-	2	36. Ventil			6-202,6-303 4-202,204,6-202	304	-	++
11. Food Protection/Storage	3-303, 305, 306, 6-40		1 2	-	ing Rooms		6-305	L, 304	-	1
12. Food Handling	3-301, 304		2	Other	- The Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the Court of the		C-240			1 1
13.Food temperature measuring device	4-204, 203, 302			_	Materials		7-201,102	Tall I	1	1 4
Personal Hygienic Practices				-	umerAdvisors		3-603	- 10	1	12
14 Employee Health	2.201		4		Requirements		3-801	- 100	-	2
15. Employee Hygiene	2-401, 403		4	-	ormance with HACCP Plans		8-201, 202, 203		1	Ī
16. Employee Clothing	2-304, 2-402		1	12. Prem	ses '		6-501		1	1
Equipment/Utensils				43. Living	g Areas		6-202			1
17. Sanitation Methods	4-702, 703	ISS .	4	44. Linen			4-801,802,803			1
18. Equipment/utensils cleaned & sonitized	4-601, 602, 702		4	45. Pets			6-501			1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Conti	rol	Yes	No	1	V/A
20. Non-Food contact surfaces	4-101, 601		2	46. Great	a Interceptor Inspection			4		
21. Sponges/wiping cloths	4-101, 901		1	Principal and adjustment of	e Interceptor Maintenance Log					
22. Manual/Mechanical ware washing facilities	4-301, 501			-	e Interceptor Signage					
23.Equipment/utensil storage 24 Single service articles/Reuse	3-304, 4-903			Commission of the last	ring Documentation					
24 Single service unicles/Reuse	3-304, 4-502, 904			50. Allen	genAwureness Compliance	90.009(G)				
Parting here Compliant	camply L. Sel	sper	e k that 12	283	student not found	iff ig	Jec.			
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		B	inus 20	anla	e Reverse Side)	Reinspecti	U/1 to	<i>E</i>		_

Establishment: St. Casin	DIAS AL	fon	20-	411	Sahar	Date:	11 10	18		
Address: 22	1119	14/	IUT	100	50/100/	Score:	1000	-0_		-
Telephone:	2/1/ 1/	Type	of One	ration(s):	Retail		nspection:			-
Owner: Charl M. for lan		1	d Servic							
C)( MAUL IV (XI/1TR)	V mgnn			E	□ Mobile	A Routine		O Re	inspec	:tlon
Person in charge (PIC): Legal	av		porary		☐ Caterer	□ Compla	int	O In	estige	ition
Inspector: Millian Han	//	O Oth	er			O New Est	ablishment	OH	A C C	P
Food Protection Management	<u> </u>	NIC	S	Conito	ry Facilities				NT C	1 6
PIC Assigned/Knowledgeable/Duties	2-101, 102	1000	- 3	25 Sew		******	5-402, 403, 40-		N C	S
FOOD		T-COMMON .	1		cis/Rodenis		6-501		-	4
2 Food and Water from approved source	3-201, 5-101		4	27 Hand	d-washing facilities/procedur	25	2-301, 5-203, 20	н		4
3. Food Labeling / containers	3-302, 602			28. Plun	rbing		5-201, 205			1
FOOD PROTECTION		-		29. Toile	: ( Rooms		6-302, 402, 50	ı		2
4 PHF Temperatures	3-401, 402, 403		4	30. Hand	I-washing methods		5-202,6-301			2
5. Facilities hot & cold holding	3-301		4		age/refuse/outside disposai		5-501,502			2
6. PHF Cooked & cooled	3-501	18	14		tobeurusa		6-202			1
7. Cross contamination	3 301, 302, 304		4		eldes/RodenticideApplication	1	6-202, 501, 7-20	6	_	1
Sporled foods     Damaged Foods	3-101, 701 5-404	90	2	-	w/Walls/Ceilings		6-201,501	-	-	2
10. PHF Thawing	3-501		2	35. Light			6-202,6-303	-	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		1 2	36. Venti	ing Rooms		4-202,204,6-20	2,304		1
12. Food Handling	3-301, 304		1 2	Other	ang Rouns		6-305			11
13.Food temperature measuring device	4-204, 203, 302		+1		Materials		7-201, 102	- 15	100	14
Personal Hygienic Practices			اندا	-	umerAdvisory		3-603	-1	8 -	1 2
14. Employee Health	2-201	550		-	Requirements		3-801	-1	8	2
15. Employee Hygiene	2-401, 403		4		ormance with HACCP Plans		8-201, 202, 203			Ti
16. Employee Clothing	2-304, 2-402		1	42. Premi	iscs		6-501			T
Equipment/Utensils				43. Livin	g Areas		6-202			T
17. Sanitation Methods	4-702, 703			44. Linen			4-801,802,803			ī
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Peta			6-501			1
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Con	trol	Yes	N	)	N/A
20. Non-Food contact surfaces	4-101, 601		2	Statement of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the l	e Interceptor Inspection			1		
21. Sponges/wiplag cloths	4-101, 901		11	47. Great	e Interceptor Maintenance Le	g				
22. Manual/Mechanical ware washing facilities 23. Equipment/utensil atorage	4-301, 501			and the same of the same of	e Interceptor Signage			_		
24. Single service articles/Reuse	3-304, 4-903 3-304, 4-502, 904		1		ering Documentation	,				_
	3-304, 4-302, 904		1	50. Allen	genAwareness Compliance	\$90.009(G)	W/	<u> </u>	0.60	-
Item No.	/ .									7
1/2 14101	Fred C and	7	usu	no off	e and d					-
Jo Maja	KUGO OF		ess p	Wes !	au.					-
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N = Non-Critical C = Critica	S = Score	М	inus 20	Pts. (Sei	Reverse Side)	D.:	D			
N = Non-Critical C = Critica	1 S = Score	M	inus 20	102	e Reverse Side)	Reinspection	on Date:	1		
	S = Score	M	inus 20	102		Reinspection	on Date:	1		-
N = Non-Critical C = Critica  Number of Critical Violations  These items require IMMEDIATE attr		L	Inus 20 Ima Ima Receive	Tho	e Reverse Side)	Reinspection	1/1/10	1		

# of Seats	FOOD ESTA	BLISH	HMEN	IT INSP	ECTION REPOR	RT	Page_		<u>′</u> 01	Y	
Establishment:	1 /11/	//	0.0	1.01		Date:	0 /	101	11	_	
Address: /// NOOLA	1/4/VC	V/D	JCZ	2004_		-0	1-1-6	201	8		
Telephone:	+ 17	I Then a	af ()		T-0-2-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1-1	Score:	7/9	10			
		1		ration(s):	C Retail	Type of It					
Owner: School Nextrition	1 Triam	Foo	d Servic	:e	☐ Mobile	Routine		□ Re	Insp	ectl	on
Person in charge (PIC):		☐ Tem	porary		C Cuterer	Complaint	int	Ü Inv	vesti	gati	go
Inspector: ////ham Ha	MIL	O Oth	er			O New Est	ablishment	OHA	_	_	
Jazuriani 170	1410										
Food Protection Management		NC	S	Sanita	ry Facilities			11	NT	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sewa			5-402, 403, 404				4
FOOD				26 Insec	ts/Rodents		6-501				4
2 Food and Water from approved source	3-201, 5-101		4	No. of Concession, Name of Street, or other party of the Concession, Name of Street, or other party of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of the Concession, Name of	I-washing facilities/procedures	-	2-301,5-203, 20-		-		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205		4		
4 PHF Temperatures	3-401, 402, 403	ales I	Tal	29. Toile	washing methods		6-302, 402, 501 5-202, 6-301	-	-	-	2
5. Facilities hot & cold holding	3-501	- M	4		age/refuse/outside disposal	-	5-501, 502	-	+		2
6. PHF Cooked & cooled	3.501		4	32. Oules			6-202				1
7. Cross contamination	3-301, 302, 304	100	4		cides/RodenticideApplication		6-202, 501, 7-20	6	$\rightarrow$		Ė
8. Spailed foods	3-101, 701		,		s/Walls/Ceilings		6-201, 501		1		2
9. Damaged Foods	6-404		2	35. Light			6-202, 6-303	- 10	*		Ī
10. PHF Thawing	3-501		2	36. Venti	lation		4-202, 204, 6-202	2,304	T		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305		$\neg$		1
12. Food Handling	3-301, 304		2	Other					-		
13.Food temperature measuring device	4-204, 203, 302		1	38. Texic	Materials		7-201,102	- 1			1
Personal Hygienic Practices				33. Const	amer Advisory		3-603				2
14. Employee Health	2-201	336	4	40. HSPI	Requirements		3-801	- 8			2
15. Employee Hygiene	2-401, 403	Sept.	4		ormance with HACCP Plans		8-201,202,203				
16. Employee Clothing Equipment/Utensils	2-304, 2-402		1	12 Premi			6-501		_		
	T		4	43. Living			6-202		_		1
17, Sanitation Methods	4-702, 703	V	4	44. Linen		-	4-801,802,803		_	1	1
18. Equipment/utensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701	100	4	45. Pots	9 - 10 - 0 -		6-501		$\perp$		1
20. Non-Food contact surfaces	4-101, 601	_	2		il, and Grease Contr	01	Yes	No	)	N/	A
21. Sponger/wiping cloths	4-101, 901		1		c Interceptor Inspection			L	-		
22. Manual/Mechanical ware washing facilities	4-301, 501		+	A Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Committee of the Comm	e Interreptor Maintenance Log			+	+	_	_
23. Equipmen/utensil storage	3-304, 4-903	$\rightarrow$	+-	14.4	e Interceptor Signage			-	-		_
24. Single service articles/Reuse	3-304, 4-502, 904	_			ring Documentation			100000	-	_	_
				50. Allers	enAwarenessCompliance	90,009 (G)		(0)	SSE		
Lection tile  Item No.  Ch Hot water  do not por 3-  Lection tile  and storage  Jungprophe.	tempera test 110° 5 minur 1 ace c pachin	tur tes unt	es and ine	in p	3 pay a plance 1  as 10H-10  and ins  or saniti	nd Note Food, Sp. bre	hand. preg vg.	1 Q'1 10, S			c
N = Non-Critical C = Critical  Number of Critical Violations / These items require IMMEDIATE atte	S = Score	a	Inus 20	Can	Reverse Side)	Reinspectio	Uttos		7_,	] 2g	<u>C</u>

Establishment: Jummit	Handem	/				Date:	March	27	2	n,
Address: 15 Jame	cours /	Dri	0			Score:	1,011/	(L)	020	115
Telephone:	La constant			ration(s):	C Retail	Type of	Inspection:			_
Owner: Charl M. Latter	6 mm	₽ Food	d Servi	ce		Routir		m paie		i and
Person in charge (PIC):	Hagram	☐ Tem				- 1/-		□ Rei		
Inconstant / ///		O Othe			□ Caterer	□ Comp		□ Inve		
hispector. William Ha	CON	G OW	er			O New E	stablishment	OHA	CCI	P
Food Protection Management	1	NC	S	Sanita	ry Facilities		T	IN	TC	S
PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sewa			5-402, 403, 40			14
FOOD				-	ts/Rodenis		6-501			4
2 Food and Water from approved source	3-201, 5-101		4		l-washing facilities/proced	ures	2-301,5-203, 20	14		4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plum			5-201, 205			1
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PHF Temperatures     Facilities hot & cold holding	3-401, 402, 403	<b>MB</b>	+-1	- Indiana	-washing methods		5-202,6-301		1	2
6 PHF Cooked & cooled	3-501	-	4		age/refuse/nurside disposa	1	5-501,502		-	2
7. Cross contamination	3-301, 302, 304		4	32. Outer			6-202		-	1.
8 Spuiled foods	3-101, 701	100	2	-	ides/RodenticideApplicat	rott	6-202, 501, 7-20	0	-	1
9. Damaged Foods	6-404		2	34. Floor	s/Walls/Cellings		6-201, 501	-	-	2
10. PHF Thawing	3-501	+	2	36. Venti			6-202, 6-303	2201	1	1
I I. Food Protection/Storage	3-303, 305, 306, 6-40	-	2		ing Rooms	· · · · · · · · · · · · · · · · · · ·	6-305	2,304	-	1
12. Food Handling	3-301, 304		2	Other	ing toons		10-303			
3 Food temperature measuring device	4-204, 203, 302		11	38 Toxic	Malerials		7-201,102	100	10	1
Personal Hygienic Practices					unerAdvisory		3-603	- 10	-	2
14. Employee Health	2-201	5.7	14	1	Requirements		3-801	- 8	-	2
15. Employee Hygiene	2-401, 403		4		rmance with HACCP Plan	13	8-201, 202, 203		+	Ť
6. Employee Clothing	2-304, 2-402		1	42. Premi			6-501			Ť
Equipment/Utensils				43. Living	Areas		6-202			1
17. Sanitation Methods	4-702, 703		4	44. Linen	-		4-801,802,803		1	T
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501			1
9. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grense Co	ntrol	Yes	No	N	I/A
O. Non-Food contact surfaces	4-101, 601		2	46 Greas	e Interceptor Inspection				1	$\overline{}$
1. Sponges/wiping cloths	4-101, 901	_	1		e Interceptor Maintenance	Log			12	
2. Manual/Mechanical ware washing facilities 3. Equipment/utensil storage	4-301, 501	-			e Interceptor Signage				Lu	
4. Single service articles/Reuse	3-304, 4-903	1-	1	49. Rende	ring Documentation				L	
William Co. Co. Co. Co. Co. Co. Co. Co. Co. Co.	3-304, 4-502, 904			50 Allery	enAwareness Complian	cc \$90.009(G)		923		
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N = Non-Critical C = Critical	S = Scare	M	nus 20	Pis (San	Roverce Side					
N = Non-Critical C = Critical	S = Score	Mi	nus 20	Pts. (See	Reverse Side)	Reinspect	ion Date:			
N = Non-Critical C = Critical  Number of Critical Violations	S = Score	Mi	nus 20	Pis. (See	Reverse Side)	Reinspect	ion Date:	1		

Establishment: Tathuck	Ilhan	4	561	00/		Date:	1-16.	201	F	
Address: 1083 Plans	ant P	20	-/-	,		Score:	1000	1		
Telephone:	1	Тур	e of Ope	ration(s):	C Retail	Type of	Inspection:			
Owner: Chap   1/1-1-1-1-101	1 Transer	DE	ood Service	e	☐ Mobile	Routin	e	□ Rein	spect	lon
Person in charge (PIC):	Trogram,	OT.	emporary		□ Caterer	□ Compl		O Inve		_
Inspector: William Hos	all	00					stablislunent	-		Manane
Food Protection Management	T	IN	CS	Sanita	ry Facilities	TV 100 LA, 100 LA	1	N	Tc	Ts
1. PIC Assigned/Knowledgesble/Duties	2-101, 102		4	25 Sewa			5-402, 403, 40	The second second		1
FOOD		,,,,,,,,,,,,,		26 Insec	ts/Rodents		6-501			1
2 Food and Water from approved source	3-201, 5-101		4	27 Hanc	l-washing facilitícs/procedu	læ?	2-301, 5-203, 2	204		4
J. Food Labeling / containers FOOD PROTECTION	3-302, 602		11	28. Plum			5-201, 205			1
4. PHF Temperatures	1 401 402 403			29. Toile			6-302, 402, 51	10	-	2
5. Facilities hot & cold holding	3-401, 402, 403		4		-washing methods		5-202,6-301	-	+	2
6. PHF Cooked & cooled	3-501		4	32. Outer	nge/refuse/outside disposal	***************************************	5-501,502		+	2
7. Cross contamination	3-301, 302, 304		1	-	ropenings rides/RodenticldeApplication	oft.	6-202	106	1	1
8. Spoiled foods	3-101, 301		2		s/Walls/Ceilings	ni .	6-201, 501	~	-	2
9. Damaged Foods	6-404		2	35. Light			6-202,6-303		-	1
10. PHF Thawing	3-501		2	36. Veniji			4-202,204,6-2	02, 304	1	i
11. Food Protection/Storage	3-303, 305, 306, 6-40		2		ing Rooms	***	6-305		1	i
12. Food Handling	3-301, 304	-	2	Other					-	
13.Food temperature measuring device	4-204, 203, 302		1	38. Toxic	Materials		7-201,102	100		4
Personal Hygienic Practices	7.		-	39 Cons	umer Advisory		3-603	B		2
14. Employee Health	2-201		4	40. HSPI	lequirements		3-801	100		2
15. Employee Hygiene	2-401, 403	AND I	4	}	mance with HACCP Plans		8-201,202,203			1
16. Employee Clathing	2-304, 2-402			42. Premi	ses		6-501			1
Equipment/Utensils	r	the same of		43. Living	*****		6-202			1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801.802,803		-	1
18. Equipment/utensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701	0.00	4	45. Pets	y 10 0		6-501		Ц.	1
20. Non-Food contact surfaces	4-101, 601	-	2		il, and Grease Con	itrof	Yes	No	_T N	/A
21. Sponges/wiping cloths	4-101, 901	-	1		eInterceptor Inspection			1	+	-
22. Manual/Mechanical ware washing facilities	4-301, 501	-	1		e Interceptor Maintenance L	ag		-	-	-
23 Equipment/utensil storage	3-304, 4-903		1		e Interceptor Signage			-	-	_
24. Single service articles/Reuse	3-304, 4-502, 904	-		_		Fun annua		2000000		_
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Establishment:	1 11	7	no A			Date:	11. 11	4	10	. 1	5
Address: 16 C	18/1/1/	196	107			Score:	10-1-1	3	T)	0	
Telephone:	Plea sony		of One	ration(s):	☐ Retail		Inspection	1/	7		_
Owner: ( / / / / / / / / / / / / / / / / / /	-1		od Servic							-	-
Cran (Worthny)	Morning				□ Mobile	Routin	e	01	Reins	pecti	on
Person in charge (PIC):			mporary		□ Caterer	□ Compl	aint	01	Invest	lgati	on
Inspector: /////	100	O 0t1	ber			□ New Es	stablishme	nt 🗆 I	HAC	CP	
Food Protection Management		N	CS	Sanita	ry Facilities		T		IN	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sewa	ge		5-402, 403.	404			1
FOOD				26 Insec	u/Rodens		6-501	116-11-6-	100		4
2. Food and Water from approved source	3-201, 5-101	100	4		-washing facilities/procedures		2-301,5-203	. 204	35		4
3. Food Labeling /containers	3-302, 602		1	28. Plum	bing		5-201, 205				1
FOOD PROTECTION	7			29. Toile			6-302, 402,	501			2
4. PHF Temperatures	3-401, 402, 403	-	4	-	-washing methods		5-202,6-301				2
5. Facilities hat & cold halding	3-501	100	4		rge/refrese/outside disposal		5-501,502		1	-	2
6. PHF Cooked & cooled	3-501	1	4	12 Outer			6-202		1-		1
Cross contamination     Spoiled foods	3-301, 302, 304		4	-	ides/RodenticideApplication		6-202, 501, 7	-206	$\vdash$		1
9. Damaged Foods	3-101, 701 6-404	at and	2		√Walls/Ceilings		6-201, 501		$\vdash$	-	2
10. PHF Thawing	3-501	+	1 2	35. Lighti 36. Ventil			6-202,6-303	202 10	$\vdash$		1
II. Food Protection/Storage	3-303, 305, 306, 6-40	-	2	37. Dress			4-202,204,6 6-305	-202, 304	$\vdash$		1
12. Food Handling	3-301, 304	_	2	Other	ing rooms		[ 0-3KD				4
3.Food temperature measuring device	4-204, 203, 302	$\neg$		38 Toxic	Materials		7-201, 102		1000		1
Personal Hygienic Practices		*****			iner Advisory		3-603	-	180		2
14. Employee Health	2-201	Max.	4		Requirements		3-801				2
15. Employee Hygiene	2-401, 403		4		ermance with HACCP Plans		8-201, 202, 20	03			Ť
16. Employee Clothing	2-304, 2-402			42. Premi	ses		6-501				1
Equipment/Utensils				43. Living	Areas		6-202				I
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,80	33			T
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	631	4	45. Pets			6-501				1
9. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Cont	rol	Ye	S	No	N	/A
10. Non-Food contact surfaces	4-101, 601		2	46. Greas	eInterceptor Inspection						
L. Spanges/wiping cloths	4-101, 901	_	1	47. Great	Interceptor Maintenance Log	1					
22. Manual/Mechanical ware washing facilities	4-301, 501	-	1-	- Committee of the Land	Interceptor Signage						
3. Equipment/otensil storage	3-304, 4-903	-	1	49. Rerule	ring Documentation						
14. Single service articles/Reuse	3-304, 4-502, 904			SO. Allery	en Awarenesa Compliance	90.009(G)		遵			
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17 2 17011-CTITICAL C = CTITICAL	0 - 500	- 60	STITH	h		Reinspect	ion Date:_	1	-/	_	_
Number of Critical Violations		j	AH A	8		Keinspecti	ion Date:_	1	7		_

Establishment:	to No A	24	Cr	hand	***************************************	Date:	2/-1	THE		
Address: 20 + back	111	- V.	16	iberj		Score:	Inno	40		
Telephone:	ine ext	Type	f One	ration(s):	O Retail		nspection:	7		
Owner: Chaul III Jal	1 1	& Food			O Mobile	Routing		0.21		-
EV 11001 /V171/1770	VIINGIAIN					- K		☐ Reh		
Person in charge (PIC):		□ Tem			□ Caterer	□ Compla	lni	O Inve	stigat	ion
Inspector: ////////////////////////////////////	COL	Othe	r			O New Es	tablishment	DHA	CCI	)
Food Protection Management	7	NC	TS	Sanita	ry Facilities			IN	TC	Te
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		1	25. Sew	~		5-402, 403, 40		H	S
FOOD			•	-	us/Rodenis		6-501	100		4
2 Food and Water from approved source	3-201, 5-101	10.500	4	27 Hano	t-washing facilities/procedure		2-301, 5-203, 20	и		4
Food Labeling / containers	1-302, 602			28. Plun	the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon		5-201, 205			1
FOOD PROTECTION			1	29. Toile			6-302, 402, 50	1	-	2
4. PHF Temperatures	3 401, 402, 403	1	14		l-washing methods		5-202,6-301		-	2
Facilities hot & cold holding     PHF Cooked & cooled	3-50t 3-50t	100	4		age/refuse/outside disposal		5-501,502 6-202		-	2
7. Cross contamination	3-301, 302, 304		14	A THE REAL PROPERTY.	reperungs cides/RodenticideApplication		6-202, \$01,7-20	×	+	1
8 Spoiled foods	3-101, 701	3576	2	-	Wells/Ceilings		6-201, 501		-	2
9. Damaged Foods	6-404		2	35. Light			6-202, 6-303			1
10 PHF Thawing	3-501		2	36. Venti			4-202, 204, 6-20	2,304	I	I
11. Food Protection/Storage	3-303, 305, 306, 6-40		2		ing Rooms		6-305			1
12. Food Handling	3-301, 304	_	2	Other						,
13.Food temperature measuring device Personal Hygienic Practices	4-204, 203, 302	1	Ш	38. Toxic	***************************************		7-201, 102		-	4
14. Employee Health	2-201	and the same	T	0.000	umer Advisory		3-603			2
15. Employee Hygiene	2-401, 403	103	4		Requirements ormance with HACCP Plans		3-801 8-201, 202, 203	- 122	3	2
16. Employee Clothing	2-304, 2-402		1	12. Prem			6-501		+-	İ
Equipment/Utensils				43. Livin	g Areas		6-202			1
17. Sanitation Methods	4-702, 703		4	44. Linen			4-801,802,803			I
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			6-501			L
19. Food contact surfaces	4-202, 501, 701	_	2		il, and Grease Cont	rol	Yes	No	N	UA.
20. Non-Food contact surfaces 21. Sponges/wiping cloths	4-101, 601		2	Annual Contract of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of	eInterceptor Inspection			1		
22. Manual/Mechanical ware washing facilities	4-101, 901 4-301, 501		井	-	e Interceptor Maintenance Lo		_	-		
23.Equipment/utensil storage	3-304, 4-903			The second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon	e Intercoptor Signage ering Ducunwntusion			-	+	_
24. Single service articles/Reuse	3-304, 4-502, 904			-		90.009(G)	1	18,00	1	-
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Telephone:	14 101	Type	e of Ope	ration(s):	□ Retail		nspection:			_
Owner:	100		od Servi		☐ Mobile	Routing		<u> </u>	_	
Person in charge (PIC):	W Macin	71						□ Rein		
			mporary		□ Caterer	□ Compla	lnt	☐ Inve	itlgat	lon
Inspector: Whom t	torall	(1) Of	her			□ New Est	tablishment	□НА	CC	Р
Food Protection Management	1	N	CS	Sanita	ry Facilities		-	N	TC	S
PIC Assigned/Knowledgeable/Duties	2-101, 102	300	4	25 Sewa	age		5-402, 403, 401			17
FOOD				-	cts/Rodents		6-501			4
2. Food and Water from approved source	3-201, 5-101	100	4	27. Hand	d-washing facilities/procedures		2-301, 5-203, 20	4 19%		di
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plun	***************************************		5-201, 205			1
	T			29. Tolle			6-302, 402, 501			2
4 PHF Temperatures	3-401, 402, 403		4	7	l-washing methods		5-202,6-301		_	2
5. Facilities hat & cold holding	3-501		4		age/refuse/outside disposal		5-501,502	_	_	2
6. PHF Cooked & cooled 7. Cross contamination	3-501		4	32. Outer			6-202		1	1
	3-301, 302, 304	-	4	-	cides/RodenticideApplication		6-202, 501, 7-20	6	1_	1
8 Spailed foods 9. Damaged Foods	3-101, 701	1	2	-	s/Walls/Ceilings		6-201, 501	-	_	2
10. PHF Thawing	6-404		2	35. Light			6-202,6-303	_	_	1
11. Food Protection/Storage	3-501		2	36. Ventii	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s		4-202,204,6-202	2,304	-	1
12. Food Handling	3-303, 305, 306, 6-40	-	2		ing Rooms		6-305			1
13.Food temperature measuring device	3-301, 304	-	2	Other						
Personal Hygienic Practices	4-204, 203, 302				Materials		7-201, 102	900	-	4
14 Employee Health	1	Labora .			umerAdvisory		3-603		_	2
15. Employee Hygiene	7-201		4		Requirements		3-801	-	ļ	2
16. Employee Clothing	2-401, 403 2-304, 2-402	1000	++		ermance with HACCP Plans		8-201,202,203		-	L
Equipment/Utensils	2-304, 2-402			42. Premi			6-501	-	-	L
17. Sanitation Methods	4-702, 703			43. Living			6-202		-	1
18. Equipment/utensits cleaned & sanitized	4-601, 602, 702	圈-	4	44. Linen 45. Pets			4-801,802,803	_	-	1
19. Food contact surfaces	4-202, 501, 701	1	2		il, and Grease Contr		6-501	<u></u>		11
20. Non-Food contact surfaces	4-101, 601	_	2		The second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon	01	Yes	No	1	I/A
21. Sponges/wiping cloths	4-101, 901	-	1		e Interceptor Inspection			1 200	+-	
22. Manual/Mechanical ware washing facilities	4-301, 501	-	+		e Interceptor Maintenance Log					
23 Equipment/utensil storage	3-304, 4-903	<del>-  -</del>	+	-	e Interceptor Signage				┼	
24. Single service articles/Reuse	3-304, 4-502, 904	_			ering Documentation			-	+	
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N = Non-Critical C = Critical  Number of Critical Violations		M Z	411		Reverse Side)	Reinspectio	off 1	<del>-</del>		
These items require IMMEDIATE atte	ention	7	Receive	d By		Inspecte	dBy /	7.		

# of Seats	FOOD ESTA	BLI	SHI	MEN	IT IŅSP	ECTION REPO	ORT		Page_		) ²	
Establishment:	- 12:11	0	- 7	nn	/-	100000	Date:	21	11	-		_
Address: / Chair	12	Y	14				Score:	1010	2			_
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Owner: ( Lat M. byle.	, /			Servic		O Mobile	RI Routin			□ Reins		t
Person in charge (PIC):	_lagsaa	1		orary							-	-
	/	-				□ Caterer	O Compl			Inves		
Inspector: William H	TORN	[at	Other				O New E	stablist	ment	HAC	CCE	>
Food Protection Management		N	C	S	Sanita	ry Facilities				IN	С	s
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	100		1	25. Sewa			5-402.	403, 404	100		4
FOOD				r1	-	ts/Rodents		6-501		300		14
2 Food and Water from approved source	3-201, 5-101	-	-	4		1-washing facilities/procedur	ÇS.	_	5-203, 204	100	ļ	4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602		1	L	28. Plum 29. Toile			3-201,			_	1
4 PHF Temperatures	3-401, 402, 403	20		4		l-washing methods		5-202.	402, 501		1	2
5. Facilities hot & cold helding	3-501			d		age/refuse/outsidedisposal		5-501,		-	-	2
6 PHF Cooked & cooled	3-501	Page 1		4	32 Outer		-	6-202	<i>y</i>	-	-	Ť
7 Cross contamination	3-301, 302, 304	1		4	-	cides/RodenticideApplicatio	n.	+	501,7-206			ŤΤ
8 Spriled foods	3-101, 701			2	_	s/Walls/Ceilings		6-201,	-	1	1	2
9. Damaged Foods	6-404			2	35. Light			6-202,6	5-301			1
10. PHF Thawing	3-501			2	36. Venti	lation		4-202,2	204,6-202.	304		ı
11. Food Protection/Storage	3-303, 305, 306, 6-40			2		singRooms		6-305				L
12. Food Handling	3-301, 304			2	Other							
13. Food temperature measuring device	4-204, 203, 302	1		1	35. Toxic	:Materials		7,201,1	02	幅	_	4
Personal Hygienic Practices			_	-	-	umerAdvisory		3-603		- 185	_	7
14 Employee Health	2-201	33	$\vdash$	-2		Requirements		1-80.		100	<u> </u>	2
15. Employee Hygiene 16. Employee Clothing	2-304, 2-402		$\vdash$	4		omiance with HACCP Plans			202, 203		-	1
Equipment/Utensils	12-304, 2-402		II		42. Premi			6-501			<del> </del>	1
17. Sanitation Methods	4-702, 703			4	43. Living			4-801,8	02 PR7		-	<del>                                     </del>
18 Equipment/atensils cleaned & sanitized	4-601, 602, 702	3.8		4	45. Pets			6-501	, C00, 4VA		-	+
19. Food contact surfaces	4-202, 501, 701			2		II, and Grease Cor	trol	1000	Yes	No	N.	I/A
20. Non-Food contact surfaces	4-101, 601			2	-	e Interceptor Inspection			2.00	1.0		7
21. Sponges/wiping cloths	4-101,901			I		e Interceptor Maintenance L	30					
22. Manual/Mechanical ware washing facilities	4-301, 501			L.		e Interceptor Signage				-	-	
23.Equipment/uterisil storage	3-304, 4-903			1	49. Rende	ering Documentation			Ser.			-
24. Single service articles/Reuse	3-304, 4-502, 904			1	50 Allers	genAwareness Compliance	\$90,009(G)	h		P-18-12		-
Item No.	,						-				-	-
No unh.	hous an Nach	Top	11.	(p)	extio 219	il.,		· · · · · · · · · · · · · · · · · · ·				
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte			9	nus 20	3 cm	e Reverse Side)	Reinspec	11	ne: _	1		

Establishment: Work Hi	11 Schon	1				Date:	Ato ber	419	201	10
Address:	- Gra	7				Score:	181	00	r	deta
l'elephone:	1)	Type o	f Öper	ration(s):	O Retail	Type of	Inspection:			
Owner: Chall II Is deal	1 /	& Food	Service	e	□ Mobile	(3) Routin		Q Rel	nenec	·io
Person in charge (PIC):	Lingsom	☐ Tem	horary		Caterer			+		***
- Saffania I					Cuterer .	☐ Compl		Q Inv		-
inspector: ///www. How	3//	O Othe	r			O New E	stablishment	HP	CC	P
ood Protection Management		NC	S	Sanita	ry Facilities		T	1	TC	ī
1 PIC Assigned/Knowledgeable/Duties	2-101, 102	1000	4	25. Sew			5-402 403, 40			+
COOD		Consens.			cus/Rodents	~	6-501			+
2 Food and Water from approved source	3-201, 5-101		4		d-washing facilities/proced	ırcs	2-301,5 203 2	04		†
1. Food Labeling / containers	3-302, 602			28. Plun	nbing		5-201, 205			1
OOD PROTECTION				29. Tolk	et Rooms		6-302, 402, 5	01		1
4. PHF Temperatures	3-401, 402, 403	W.	4	30. Hand	d-washing methods		5-202,6-301			T
5 Facilities hot & cold holding	3-501		4	31. Garb	age/refuse/outsidedisposa		5-501,502			T
5 PHF Cooked & cooled	3-501	TO S	4	32. Oute	ropenings		6-202			T
7 Cross contamination	3-301, 302, 304	000	4	33. Pesti	cides/RodenticideApplicat	on	6-202, 501, 7-2	06		T
3. Spoiled foods	3-101, 701	回時	2	34. Fioo	rs/Walls/Ceilings		6-201,501			T
Damaged Foods	6-404		2	35. Light	ling		6-202-6-303			I
. PHF Thowing	3-501		2	36. Venu	lation		4-202,204,6-2	02,304		I
Food Protection/Storage	3-303, 305, 306, 6-40		2	17. Dress	sing Rooms		6-305			T
Food Handling	3-301, 304		2	Other					Market N	
Food temperature measuring device	4-204, 203, 302		1	38. Toxic	Materials		7-201, 102	105		T
ersonal Hygienic Practices				39. Cons	umerAdvisesy		3-603			T
Employee Health	2-201		4	40. HSP	Requirements		3-801	- 18		T
. Employee Hygiene	2-401, 403		4	41. Confi	ormance with HACCP Plan	4	8-201, 202, 203			L
Employee Clothing	2-304, 2-402			12. Prem			6-501			1
quipment/Utensils			-	43. Livin	g Areas		6-202			L
. Sanisation Methods	4-702, 703		4	44, Liner	1		4-801.802.803			
. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Peu			6-501			
Food contact surfaces	4-202, 501, 701		2		il, and Grease Co	ntrol	Yes	No	ľ	N/
Non-Food contact surfaces	4-101, 601		2	46. Great	se Interceptor Inspection			W		
Sponges/wiping cloths	4-101, 901		1	47. Great	so Interceptor Maintenance	Log				
Manual/Mechanical ware washing facilities	4-301, 501		1		se Interceptor Signage					
Equipment/utenril storage	3-304, 4-903		1	49. Rend	ering Documentation					
Single service articles/Reuse	3-304, 4-502, 904		1	50. Aller	genAwareness Complian	e \$90.009(G)	1/	- 0		
Item No.			-	-	***************************************		- H		-	-
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			1.00	100	/	reinspect	non Date:			

# of Seats	FOOD ESTAI	BLISE	IMEN	ITINSP	ECTION REPO	RT	Page_	(	of/_	
Establishment: // worked	1 tank	7	mpi	10	cabeel	Date:	0-17-	15	_	_
Address:	Jara	60	inpl	0	11110-	Score:	2-10	10_		-
Telephone:	JF	Type	of One	ration(s):	□ Retail		nspection!			
Owner: [ hear / // for /-1			d Service							
- 16 [1001   11/11/17/01	1 mann			:e	□ Mobile	Moutine		Q Rein	pect	ion
Person in charge (PIC):	// //	O Tem	poraty		□ Caterer	□ Compla	int	□ Inves	tigati	ion
Inspector: William Ho	ray	Oth-	er			O New Est	tablishment	DHA	CCP	
Food Protection Management		N C	S		ry Facilities			IN	C	S
1 PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102	100	14	25 Sewa			5-402, 403, 404			4
2 Food and Waler from approved source	3 201, 5 101	Jacon I		areas in the same in	ts/Rodents		6-501	- 60	_	4
3. Food Labeling / containers	3-302, 602	1000	++	·	l-washing facilities/procedures		2-301,5-203,20	100	-	4
FOOD PROTECTION	3-302, 002			28. Plum 29. Toile			5-201, 205		-	1
4 PHF Temperatures	3-401, 402, 403	100	14		- washing methods		6-302, 402, 50 5-202, 6-301		$\vdash$	2
5. Facilities hot & cold holding	3-501	300	14		age/refuse/outside disposal		5-501,502		-	2
6 PHF Cooked & cooled	3-501	100	4	32. Outer			6-202		-	1
7. Cross contamination	3-301, 302, 304	2	4	***	ides/RodenticideApplication		6-2472, 501, 7-20	6		$\vdash$
8 Spoiled foods	3-101, 701	3	2		s/Walls/Ceilings		6-201, 501		1	2
9. Damaged Foods	6-404	1	2	35. Lighti	ing		6-202,6-303			ī
10. PHF Thawing	3-501		2	36. Ventil	ation		4-202,204,6-203	2,304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305			1
12. Food Handling	3-301, 304		2	Other		SETONAMINE VI				-
13.Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials		7-201,102	19(7)		4
Personal Hygienic Practices		-	-	39. Consu	imer Advisory		3-603	189		2
14. Employee Health	2-201	181	4		laquirements		3-801			2
15. Employee Hygiene	2-401, 403	1000	4		ormance with HACCP Plans		8-201, 202, 203			1
16. Employee Clothing Equipment/Utensils	2-304, 2-402			42. Premi			6-501			1
				43. Living			6-202			1
17. Sanitation Methods	4-702, 703	100	4	44. Linen			4-801,802,803			1
18. Equipment/otensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701	0.15	4	45. Pets			6-501			
20. Non-Food contact surfaces	4-10t, 60t		2 2	- Company of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the last of the l	il, and Grease Contr	ol	Yes	No	, N	/A
21. Sponges/wiping cloths	4-101, 901	_	++	Property and a second	claterceptor Inspection		_		-	
22. Manual/Mechanical ware washing facilities	4-301, 501	_		Description and the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of th	e Interceptor Maintenance Log			-	-	
23 Equipment/utensil storage	3-304, 4-903	_	1		eInterceptor Signage ring Documentation				-	-
24. Single service articles/Reuse	3-304, 4-502, 904	_						-	-	
Item No.	7			So. Allerg	enAwareness Compliance	90.089(G)	-	1	<u> </u>	
N = Non-Critical C = Critical  Number of Critical Violations	S = Score	M //	inus 20	-///	Reverse Side)	Reinspection	on Date:	la la		-

# of Seats 201	FOOD ESTA	BLIS	SHN	/EN	T INSP	ECTION REPO	ORT		Page	_/ (	of _	
Establishment:	ty far	K	6	ZM	PUS	school	Date:	Augi	ent d	8,0	20	1sF
Contree inno	Street						Score:					
Telephone:		Тур	pe of	Oper	ration(s):	☐ Retail	Type of	Inspec	tion:			
Owner: // / / Wirthiting	Houran	ÇA F	ood S	iervic	е	☐ Mobile	Routi	ne	[0	Reins	pecti	on
Person in charge (PIC):		OT	empo	rary		☐ Caterer	O Comp	Inint		Inves		-
Ingapatore /////	aN	_	ther				O New E			HAC		
Food Protection Management		N	C	S	Canlto	ry Facilities		1	DECISION NAMED AND ADDRESS OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF THE PARTY OF T	Lat	La	
PIC Assigned/Knowledgeable/Duties	2-101, 102	The same		3				P 102	013 101	N	C	S
FOOD	1 2-101, 102				25 Sewa	tu/Rodents		-	403, 404	- 100	1	16
2. Food and Water from approved source	3 201, 5-101	NO.		٥	_	l-washing facilities/procedur	***	6-501	5-203 204	- 100		1 4
3. Food Labeling / containers	3-302, 602			1	28. Plum		-3	5-201		-	1	Ħ
FOOD PROTECTION					29. Toile				402, 501		1-	2
4. PHF Temperatures	3-401, 402, 403	1000		3		I-washing methods		5-202				2
5. Facilities hot & cold holding	3-501			1		age/refuse/outside disposal	-	5-501.			$\vdash$	2
6. PHF Cooked & cooled	34501	289		4	32. Outer			6-202		1	1	1
7. Cross contamination	3-301, 302, 304	8 8		4		rides/RodenticldeApplication	n	-	501,7-206		1	ti
8. Spoiled foods	3-191, 701	製造		2		Walls/Ceilings		6-201,			-	2
9. Damaged Foods	6-404			2	35. Light			6-202,		-		Ť
10. PHF Thawing	3-501			2	36. Venu			-	204, 6-202, 3	104		T
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ingRooms		6-305		1	1	Ť
12. Food Handling	3-301, 304			2	Other			-				
13.Food temperature measuring device	4-204, 203, 302			1	38. Toxic	Materials		7-201.	102	Total Control	1	1
Personal Hygienic Practices						umerAdvisors		3-603	.02	188		1
14. Employee Health	2-201			4	-	le uirements		3-801		- (8)		2
15. Employee Hygiene	2-401, 403	題		4		ormance with HACCP Plans		-	202, 203	-		T
16. Employee Clothing	2-304, 2-402			1	42. Premi	ises		6-501			1	T
Equipment/Utensils					43. Livin	g Areas		6-202				i
17 Sanstation Methods	4-702, 703			4	44. Linen	N		4-801.	802,803	-	1	ī
18. Enuipment/utensils cleaned & sanitived	4-601, 602, 702			4	45. Pets			6-501		_		Ť
19. Food contact surfaces	4-202, 501, 701	and the same of		2	Fats. O	il, and Grease Con	trol		Yes	No	N	/A
20. Non-Food contact surfaces	4-101, 601			2	-	e Interceptor Inspection				-3277	T	-
21. Sponges/wiping cloths	4-101, 901			1	-	e Interceptor Maintenance L	oe .					
22. Manual/Mechanical ware washing facilities	4-301, 501			I	-	e Interceptor Signage	***************************************					-
23. Equipment/utensil storage	3-304, 4-903			L	19. Rende	ering Documentation					1	-
24. Single service articles/Reuse	3-304, 4-502, 904			1		coAwareness Compliance	\$90,0097G3	-		/~		
Item No.	1		-		- March	Santifaction Compliance	\$20,002,03				u	
N3 V10/d	tary o	7		in in	s pe	Arow,						
N = Non-Critical C = Critical  Number of Critical Violations	S = Score		Min	us the	iPis. (Sec	Reverse Side)	Reinspec	ation Da	nte:	1/0		
These items require IMMEDIATE atte	ention	to	Re	ceive	d By	Pare C	Inspec	Red By	46			

# of Seats	FOOD ESTA	BLI	SH	MEN	IT INSP	ECTION REPO	RT	Page	<u>_</u> ;	/£	
Establishment:	//	1	-				Date:	5-1/-	1	20	A
Address: //english	1.11. co h	11	1				Score:	bis	45	KU	4-
Telephone:	211/ 30/1	TTVI	pe ni	f Ope	ration(s):	C) Patell	Type of Ins	70/			-
0	likepe .			Service						-	
SCOOL 111171781	Magram	-			e	O Mobile	B' Routine		Rein:	spect	on
Person in charge (PIC):	, ,	Q T	femp	orary		□ Caterer	□ Complain	1	Inves	tigati	оп
Inspector: ///pm Hard	1/	00	Other				O New Estal	olishment C	HAC	CCF	
Food Protection Management		N	C	S	Sanita	ry Facilities	T		N	TC	S
1 PIC Assigned/Knowledgeable/Duties	2-101, 102			:5	25 Sewa		5-	402, 403, 404		-	4
FOOD					26 Insec	ts/Rodents	6-	-501	- 188		4
2 Food and Water from approved source	3-201, 5-101	100		4	27 Hand	l-washing facilities/procedures	2-	301,5-203, 204	183		4
3. Food Labeling / containers	3-302, 602			1	28 Plum	ibing	5-	201, 205			I
FOOD PROTECTION		,			29. Toile	t Rooms	6-	302, 402, 501			2
4 PHF Temperatures	3-401, 402, 403		_	4		l-washing methods	5-	202,6-301			2
5 Facilities hot & cold holding	3-501			4		age/refuse/outside disposal	5-	501,502			2
6 PHF Cooked & cooled	3-501	100		1	32. Ouler		6-	202			1
7 Cross contamination	3-301, 302, 304	318	ļ	4	********	cides/RodenticideApplication	6-	202, 501,7-206			1
8 Sported foods	3-101, 701		_	2		s/Walls/Ceilings	6-	201, 501	W		2
9. Damaged Foods	6-404		_	2	35. Light	<del></del>		202,6-303		-	1
10. PHP Thawing	3-501			2	36. Venti		4:	202,204,6-202,3	304	1	1
11. Food Protection/Storage 12. Food Handling	3-303, 305, 306, 6-40		-	2	The second second	ing Rooms	[6-	305			1
	3-301, 304		_	2	Other				_		-
13.Food temperature measuring device Personal Hygienic Practices	4-204, 203, 302					Materials		201,102	(80)	<u> </u>	4
	Tana	Control I			And a second of	umerAdvisory		603	- 10	1	2
14. Employee Health 15. Employee Hygiene	2-201	24		4		Requirements		8(1)	188	-	2
16. Employee Clothing	2-401, 403	Name of	-	4		ormance with HACCP Plans		201,202,203	+	₩	1
Equipment/Utensils	2-304, 2402				42. Premi	<u> </u>		501	+	-	1
17. Sanitation Methods	4-702, 703	Altition.		4	43. Living			202	-	+-	1
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702		-	4	45. Pets			801,802,803	-	├-	1
19. Food contact surfaces	4-202, 501, 701	Section 1		2		il, and Grease Conti		501 Yes	No	1	/A
20. Non-Food contact surfaces	4-101, 601			2		eInterceptor Inspection	01	Tes	140	14	I PA
21. Sponges/wiping cloths	4-101, 901			Ť		e Interceptor Maintenance Log					-
22. Manual/Mechanical ware washing facilities	4-301, 501			1		e Interceptor Signage		+			-
23.Equipment/utensil storage	3-304, 4-903					ering Documentation		+		-	_
24. Single service articles/Reuse	3-304, 4-502, 904		-			***************************************	190 000 (C)	+-+	Distance of	+	_
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N = Non-Critical C = Critica	S = Score		Mir	nus 20	Pts. (Sec	Reverse Side)	D. C.				
				1	(	1	Reinspection	Date:	4		$\rightarrow$
Number of Critical Violations			0	011	7		1//	11/1/2	1		
These items require IMMEDIATE atte	ention	-	10	eceive	d By	4 act	Inspected	Ru	1-	-	
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Establishment:	12.11	0	1		/		Date:	11 10	1	j	_	
Address: 311 FCALL	i dohan	6	40	4		***************************************	Score:	1-01	/	<u>a_</u>		
Telephone:	I CYPP (P)	TTvi	ne of	Ope	ration(s):	□ Retnil		Inspection:	_	_	-	
Owner; C. Land 11 - Co.:	1 .,	4	Food S						-			
100///////	101/			000	·C	O Mobile	[E]Routi		OR		_	
Person in charge (PIC)		_	Tempo	orary		Caterer Caterer	□ Comp	laint		ivest	lgati	on
Inspector: ////////////////////////////////////	Tarall	00	Other				□ New E	stablishment	QH	A C	CP	
Food Protection Management	1	IN	ICI	S	Sanita	ry Facilities		7	-	N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	966		4	25 Sewi			5-402, 403, 404			Ĭ	a
FOOD						ets/Rodents	77	6-501				4
2 Food and Water from approved source	3-201, 5-101	<b>BRS</b>		4	27 Hanu	l-washing facilities/procedu	cs	2-301,5-203, 20	4			4
3. Food Labeling / containers	3-302, 602	1			28. Plum	gnide		5-201, 205				1
FOOD PROTECTION					29. Toile	t Rooms		6-302, 402, 501				2
4 PHF Temperatures	3-401, 402, 403	2000		4	30. Hand	l-washing methods		5-202,6-301				2
5 Facilities hot & cold holding	3-501	100		4	31. Gub	age/refuse/outsidedisposal		5-501,502				2
6 PHF Cooked & cooled	3-501			4	32. Oute:			6-202				1
7 Cross contamination	3-301, 302, 364			4		cides/RodenticideApplication	n	6-202, 501, 7-200	6			1
8. Spoiled foods	3-101, 701	1111		2		s/Walls/Cellings		6-201, 501				2
9. Damaged Foods	6-404			2	35. Light	ing		6-202, 6-303		-		1
10. PHF Thawing	3-501			2	36. Venti			4-202,204,6-202	304			1
1). Food Protection/Storage	3-303, 305, 306, 6-40	1		2	THE RESERVE AND ADDRESS OF THE PERSON NAMED IN	ing Rooms		6-305				L
12. Food Handling	3-301, 304			2	Other							
13.Food temperature measuring device	4-204, 203, 302			1	38. Toxic	Materials		7-201,102		1		4
Personal Hygienic Practices					39 Cons	umerAdvisory		3-603				1
14. Employee Health	2-201		_	4	4(). HSP1	Requirements		3-801				2
15. Employee Hygiene	2-401, 403			4		ormance with HACCP Plans		8-201,202,203				1
16. Employee Clothing	2-304, 2-402			1]	42 Premi			6-501				1
Equipment/Utensils	<del></del>	Title T			13. Livin			6-202	-			-
17 Sanitation Methods	4-702, 703		-	4	44, Linen			4-801,802,803				1
18. Equipment/ulensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702	100	-	4	45. Pets			6-501				1
20. Non-Food contact surfaces	4-202, 501, 701	-	-	2	1	il, and Grease Cor	trol	Yes	N	0	N	/A
21. Sponges/wiping cloths	4-101, 601	-		2	-	e Interceptor Inspection						
22. Manual/Mechanical ware washing facilities	4-101, 901	-	-	1		e Interceptor Maintenance I.	og .		ļ			
	4-301, 501	-		1	Name and Address of the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, where the Owner, which the Owner, where the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the Owner, which the	e Interceptor Signage			-			
23. Equipment/utensil storage 24. Single service articles/Reuse	3-304, 4-903			-	-	ering Documentation	,		_	_		
Item No.	3-304, 4-502, 904			1	50 Alter	genAvureness Compliance	\$90.009(G)		808			
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N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte			1	us 20	Loy	e Reverse Side)		tion Date:				-

# of Seats		2	ST HALES	1	ECTION REPOR		Page_			\ <u></u>	
Establishment: Maureci	is Adad		SIA	16/		Date:	2-21	1/8	-		
Address: 10 //huseco	s AN					Score:	202	100			
Telephone:	7	Тур	e of Ope	eration(s):	□ Retail	Type of In:	spection:			_	_
Owner: Charles Indiana		O Fo	od Servi	CB	☐ Mobile	A Routine	,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,	D.B.		41	
Person in charge (PIC):	manen	1				V		□ Re	_		
- ( COEST D)	LENY		mporary		□ Caterer	☐ Complair	ıt	O In	vest	igatl	on
Inspector: // Imm Hor	W. Jan	001	ther			O New Esta	blishment	OH.	A C	CF	
Food Protection Management	1	N	CS	Sanita	ry Facilities				N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sew		5	-402, 403, 404			Ť	1
FOOD	1500 St. Miles			26. Insec	cts/Rodenis	6	-501		5		4
2. Food and Water from approved source	3-201, 5-101		4	27 Hans	d-washing facilities/procedures	2	-301,5-203,20	ч			4
3. Food Labeling / containers	3-302, 602		1	28. Płun	nbing	5	-201, 205				1
FOOD PROTECTION		-		29. Toile	t Rooms	6	-302, 402, 501	1			2
4 PHF Temperatures	3-401, 402, 403		4	-	l-washing methods	3	-202,6-301				2
5 Facilities hot & cold holding	3 501		4		age/refuse/outside disposal	5	-501,502				2
6. PHF Cooked & coofed	3-501	XIII.	4	-	ropenings		-202				1
7. Cross contamination	3-301, 302, 304	100	4		rides/RodenticideApplication	-	-202, 501, 7-20	6			1
Spailed foods     Damaged Foods	3-101, 701	100	2		*Walls/Ceilings		-201, 501				2
10. PHF Thawing	3-501	-	2	35. Light			-202,6-303			_	1
11 Food Protection/Storage	3-303, 305, 306, 6-40	-	2	36. Venti			-202, 204, 6-202	Z, 304	-		-
12. Food Handling	3-301, 304	-	2	Other	ing Rooms	0	-305				1
13.Food temperature measuring device	4-204, 203, 302	+	11	-	:Materials	17	201,102			-	4
Personal Hygienic Practices	1				umerAdvisory		603				2
14. Employee Health	T 2-201	BROS.			Requirements		-B())	-1		- V75.7	2
15 Employee Hygiene	2-401, 403	20	4		ormance with HACCP Plans		-201, 202, 203	-			1
16. Employee Clothing	2-304, 2-402		T	42. Premu			-501		$\exists$		Ť
Equipment/Utensils				13. Livin	g Areas	6	202	-			T
17. Sanitation Methods	4-702, 703	20	4	44 Linen		4-	801,802,803				ī
18. Equipment/utensits cleaned & sanitized	4-601, 602, 702	100	4	45. Pets		6-	501				ι
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Contr	ol	Yes	N	0	N	/A
20. Non-Food contact surfaces	4-101, 601		2	46. Greas	e Interceptor Inspection			1		and the same	
21. Sponges/wiping cloths	4-101, 901	_	1	47. Great	e Interceptor Maintenance Log			1			
22. Manual/Mechanical ware washing facilities	4-301, 501		1	48. Great	eInterceptor Signage			V			
23 Equipment/utensil storage	3-304, 4-903		1	PERSONAL PROPERTY.	ering Documentation			V			
24. Single service articles/Reuse	3-304, 4-502, 904	_		50. Aller	genAwareness Compliance	90.009(G)		£			
An spect cu	with that	De De	ggn.	Pa n							
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE atte		6	Minus 2	2	Reverse Side)	Reinspection	2.41	l la	1		

# of Seats	FOOD ESTA	BLI	SHI	MEN	NT INSP	ECTION REPO	RT	Page_		<u> </u>	£_	
Establishment:	1 800	א נע	Lui	-/	/		Date:	9-18-	1	11/	1	
Address:	100 100	4	K.V.	-			Score:	100	4/1	726	/	_
Telephone:	BILL	Ty	pe of	Ope	ration(s):	Retail		nspection:	10		-	_
Owner: C / /// day			food !			□ Mobile	Routing	-	0.5	-		
701011011111111111111111111111111111111	MI Ingmen	1							□ R			_
Person in charge (PIC):	/	-	Temp			□ Caterer	C Comple		Oln	-		_
Inspector: Allem Ho	me	luc	Other	2			□ New Es	lablishment	но	A C	CF	
Food Protection Management		N	C	S	Sanita	ry Facilities			7	N	С	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			-4	25 Sew	age		5-402, 403, 404				,
FOOD	· · · · · · · · · · · · · · · · · · ·	_		-		cts/Rodents		6-501	$\Box$	89		4
2 Food and Water from approved source	3-201, 5-101	September 1		4		d-washing facilities/procedure	3	2-301.5-203, 20	5			4
3. Food Labeling / containers	3-302, 602	L	اا		28. Plun	Court Parket Court	y Milake Children No. Frances	5-201, 205			_	1
FOOD PROTECTION	Ta int inc inc	Attended	-		29. Toile		-	6-302, 402, 501	-	_	_	2
4. PHF Temperatures	3-401, 402, 403		$\vdash$	4		l-wastring methods		5-202,6-301	-	-		2
5 Facilities hot & cold holding	3-501		-	4	-	age/refuse/outside dispusal		5-501,502	-	-		2
6 PHF Cooked & cooled 7 Cross contamination	3-501		$\vdash$	4		coposings		6-202	-	_		1
	3-301, 302, 304	PE	-	4		cides/RodenticideApplication		6-202, 501, 7-20	5	_		
8 Speiled foods 9. Damaged Foods	3-101, 701	Committee of		2		rs/Wulls/Ceilings		6-201, 501		-		2
9. Damages roods 10. PHF Thewing	3-501	-	$\vdash$	2	35. Light		-	6-202,6-303	-	_		1
11. Pood Protection/Storage	3-303, 305, 306, 6-40		-	2	36. Venti	Algebras and the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second		4-202, 204, 6-202	1.304	-		1
12. Food Handling	3-301, 304		-		Other	ling Rooms		6-305				ı
13. Food temperature measuring device	4-204, 203, 302			1	-	Moterials		7.041.103		and the last		
Personal Hygienic Practices	14-204, 203, 302				-	materials umerAdvisory		7-201,102 3-603	-1		-	6
14 Employee Health	2-201		П			Kryvirements		3-801	$\neg$		-	7
15 Employee Hygiene	2-401, 403			4		ormance with HACCPPlans		8-201,202,203	-		77	1
16. Emplayee Clothing	2-304, 2-402	C STATE OF		7	42. Prem	The second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon		6-501	-			÷
Equipment/Utensils					13. Livin			6-202	$\neg$	-	-	<u>'</u>
17. Sanitation Methods	4-702, 703	300		H	44. Linen			4-801,802,503	-	-		1
18. Equipment/utensils cleased & sanitized	4-601, 602, 702	98		4	45. Pets			6-501	$\neg$		-	1
19. Food contact surfaces	4-202, 501, 701			2		II, and Grease Con	trol	Yes	N	0	N	/A
20. Non-Food contact surfaces	4-101, 601			2		aInterceptor Inspection		160	1.2		1,	7.4
21. Sponges/wiping cloths	4-101, 901			1	The Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the Party of the P	ie Interceptor Maintenance Lo	and the second second second	1.7	1	_		-
22. Manual/Mechanical ware washing facilities	4-301, 501			L		se Interceptor Signage	Р	1	+		-	
23.Equipment/utensll storage	3-304, 4-903			1	September 19, march 19, page 19.	ering Documentation	=	12	1			
24. Single service articles/Reuse	3-304, 4-502, 904			I		genAwaren=s Compliance	\$90.009(G)	- /	1000			-
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N = Non-Critical C = Critica	al S = Score		Min	ius 2	0 Pts. (Se	e Reverse Side) 🗆	Reinspecți	on Date	1			
		1000			0	-	1	1/14	N			
Number of Critical Violations		$\rightarrow$	Ed.	20	ando	me	111	1/1/	U	-		
These items require IMMEDIATE att	ention		Re	ceiv	ed By		Inspecto	ed By				

# of Seats	FOOD ESTA	BLIS	HME	NT INSP	ECTION REPO	RT	Page_		of_	
Establishment:	Fruck	cr	han	/		Date: /	-16-1	F		
Address: 200 Illauran	1	pa,	2100	<i>f</i>		Score:	innorth	a		
Telephone:	21177	Type	e of On	eration(s):	O Retail		nspection:	-		
Owner: ( Las / Water-trans	-0	1	od Serv							
06 1101 1111111111111111	My May	10			O Mobile	Routine		□ Rein	speci	Lion
Person in charge (PIC): /	INV	C) Te	mporar	У	□ Caterer	☐ Compla	lnt	□ Inve	stigat	tion
Inspector: William Hara	W	Q 01	ther			☐ New Est	tablishment	OHA	cci	P
Food Protection Management		N	CS	Sanita	ry Facilities	-		N	Tc	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102		1	25 Sew			5-402, 403, 40-		1	4
FOOD				26. Inser	ets/Rodents		6-501	100	1	4
2. Food and Water from approved source	3-201, 5-101		4	27. Нало	d-washing facilities/procedures		2-301,5-203,20	1		4
3. Food Labeling / containers	3-302, 602		L	28. Plun	nbing		5-201, 205			1
FOOD PROTECTION		-		29. Toile			6-302, 402, 50	L		2
4. PHF Temperatures	3-401, 402, 403		4	30. Hand	l-washing methods		5-202,6-301			2
5. Facilities hat & cold holding	3-501	100	4	-	age/refuse/outsidedisposal		5-501,502			2
6. PHF Cooked & cooled	3-501	199	4	32. Oute		1	6-202			1
7. Cross contamination	3-301, 302, 304		4	-	rides/RodentleideApplication		6-202, 501, 7-20	6		1
8 Spoiled foods	3-101,701	1200	2	-	s/Walls/Ceilings		6-201, 501			2
9. Damaged Foods	6-404		2	35. Light			6-202,6-303			I
10. PHF Thowing	3-501	_	2	36. Venti			4-202, 204, 6-202	2.304	1_	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	2	Delate trade and a second	ing Rooms		6-305			1
12. Food Handling	3-301, 304		2	Other						
13.Food temperature measuring device	4-204, 203, 302		1	38. Toxic	Materials		7-201,102	133	L	4
Personal Hygienic Practices	1	_		39 Cons	umerAdvisory		3-603	100		2
14. Employee Health	2-201	35.7	4		Requirements		3-801	183		2
15. Employee Hygiene	2-401, 401	100	4	-	ormance with HACCP Plans		8-201,202.203			1
16. Employee Clothing	2-304, 2-402			42 Premi			6-501			1
Equipment/Utensils				43. Livin			6-202			1
17. Sanitation Methods	4-702, 703	188	4	44. Linen			4-801,802,803		_	1
18. Equipment/utensils cleaned & saninzed  19. Food contact surfaces	4-601, 602, 702		4	45. Pets			6-501		L.,	L
20. Non-Food contact surfaces	4-202, 501, 701	-	2		it, and Grease Contr	ol	Yes	No	1	N/A
21. Sponges/wiping cloths	4-101, 601		2	-	eInterceptor Inspection	1		/	_	
22. Manual/Mechanical ware washing facilities	4-101, 901				e Interceptor Maintenance Log				1	
23 Equipment/otensil storage	4-301, 501 3-304, 4-903	-			e Interceptor Signage			-	_	
24 Single service articles/Reuse	ļ		- <del>  - </del>		ering Documentation					
Item No.	3-304, 4-502, 904			SO. Aller	en Awareness Compliance	90.009 (G)	V		1	
Ale material	2018	<i></i>	21 Y	INSP.						
N = Non-Critical C = Critical  Number of Critical Violations  These items require IMMEDIATE alter	_	A	Minus 2	zhou	Reverse Side)	Reinspection	Met	Tion	7_	_

# of Seats	FOOD ESTA	BLIS	SHN	MEN	T INSP	ECTION REPO	ORT	Page		_ 0	f_	
Establishment:	Talourly	/	C /	7			Date:	7 10		27	H	
Address: Pan Ma	1.0		-				Score:	2,3,	50	91	V	
Telephone:	300	Тур	e of	Oper	ration(s):	□ Retail	Type of In	spection	11			
Ownery / ./// / /	S.	1	ood S			☐ Mobile	4 Routine	приспон,	In n		4	
Person in charge (PIC):	( which	4	empo				-		-	leins	_	_
		<u> </u>		гагу		□ Caterer	□ Complai		-	nvest	and the last	
Inspector:	asass	0 0	ther				O New Est	ablishment	OH	IA C	CP	,
Food Protection Management		N	C	5	Sanita	ry Facilities				N	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102			4	25 Sewa	ge		5-402, 403, 40	4	TO STORY		4
FOOD		1			-	ts/Rodents		6-501		32		4
2. Food and Water from approved source	3-201, 5-101		_	4		-washing facilities/procedur	es es	2-301,5-203, 20	)4			4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			1]	28. Plum			5-201, 205				1
4 PHF Temperatures	T2 401 402 401			$\neg$	29. Tolte			6-302, 402, 50	1			2
5 Facilities hot & cold holding	3-401, 402, 403	1987	-	4		washing methods		5-202,6-301			_	2
6 PHF Cooked & cooled	3-501	33	+	3	_	ge/refuse/outside disposal		5-501,502				2
7 Cross contamination	3-301, 302, 304		$\rightarrow$	4	32. Outer	openings ides/RodenticideApplicatio		6-202 6-202 601 7-20	_			1
B Spoiled foods	3-101, 701	19	-	2		ides/RodenticideApplicatio /Walls/Cellings		6-202, 501, 7-20 6-201, 501	20		_	1
9. Damaged Foods	6-404		-	2	35. Light			6-201, 501 6-202, 6-303	$\rightarrow$	-	-	2
10. PHF Thawing	3-501	-	$\rightarrow$	2	36. Ventil		-	6-202,0-303 4-202,204,6-20	7 704	-	-	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		-	7	37. Dress			5-305	2,304	-	-	1
12. Food Handling	3-301, 304			2	Other	HE COURS		J-300			-	-
13. Food temperature measuring device	4-204, 203, 302			ī	38. Toxic	Materials	1	7-201,102				4
Personal Hygienic Practices						merAdvisory		3-603	$\neg$	531		2
14. Employee Health	2-201	100		4		equirements		3-801				2
15. Employee Hygiene	2-401, 403	45		4		rmance with HACCP Plans		8-201,202,203				Ī
16. Employee Clothing	2-304, 2-402				42. Premi	ies		5-501				ī
Equipment/Utensils					43. Living	Areas	t	5-202				ī
17. Sanitation Methods	4-702, 703			4	44. Linen			<b>-801,802,803</b>				I
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702			4	45. Pets			S-501				1
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	l, and Grease Con	trol	Yes		Vo	N	/A
20. Non-Food contact surfaces	4-101, 601	-	$\rightarrow$	2		Interceptor Inspection						
Sponges/wiping cloths     Manual/Mechanical ware washing facilities	4-101, 901	-	-	L		Interceptor Maintenance L	E		$\perp$		_	
23. Equipment/utenail storage	4-301, 501	-	+	ᆜ		Interceptor Signage			_		_	
24. Single service articles/Reuse	3-304, 4-903			H	19. Rende	ring Documentation			-			
	3-304, 4-302, 904				50. Aller	en Awareness Compliance	\$90.009(G)		100			
Item No.	lations o	Ŋ		א	pie	tim.						
N = Non-Critical C = Critics	al S = Score		Mim	us 20	Pts. (See	Reverse Side)	Reinspectio	on Date:				
Number of Critical Violations These items require IMMEDIATE att	ention	-	Red	ccive	d By		Inspecte	d'By		-		

Establishment:	001		0-1		41	Date: Y	11	-	2	,1
Address: 1500 Till	17 10		50,00	10/_	7/	Score:	Just h	610	2	0
Telephone:		Tyne	of One	ration(s):	ID Basell	CHARACTER III	100	100		
manus de la la la la la la la la la la la la la					□ Retall		Inspection:			
Owner: Choul Worth And	1 Smann		od Servic	e	□ Mobile	Routin	e	☐ Rein	spect	Цоп
Person in charge (PIC):		O Ten	nporary		☐ Caterer	□ Compl	aint	☐ Inve	tigat	tion
Inspector: William H	Tran	C) Oth	ıer	7/1-2		O New Es	tablishment	OHA	CCI	P
Food Protection Management		N	CS	Sanita	ry Facilities		T	N	Tc	S
i. PIC Assigned/Knowledgeable/Duties	2-101, 102		-14	25 Sawa	nge		5-402, 403, 404	1		4
Z Food and Water from approved source	T7 701 6 101	Total Control		-	LE/Rodents		6-501		-	4
3. Food Labeling / containers	3-201, 5-301 3-302, 602		+	27 Hand 28. Plum	-washing facilities/procedu	ircs	2-301.5-203.20	4	4	4
FOOD PROTECTION	1 Post dos				t Rooms		5-201, 205 6-302, 402, 50		+-	1 2
4. PHF Temperatures	3-401, 402, 403	4500	4	-	-washing methods		5-202,6-301		+	2
5 Facilities hot & cold holding	3-501		4	Professional September	age/refuse/outside disposal		5-501,502		$\vdash$	2
PHF Cooked & cooled	3-501	100	4	32. Outer			6-202			Ti
7. Cross contamination	3-301, 302, 304	NO.	4	33. Pestic	des/RodenticideApplicati	on.	6-202, 501, 7-20	)6		1
8 Spoiled foods	3-101, 701		2		s/Walls/Ceilings		6-201, 501			2
9. Damaged Foods 10. PHP Thawing	6-404		2	35. Lighti			6-202,6-303			1
11. Food Projection/Storage	3-501	_	2	36. Venü	The same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the same of the sa		4-202, 204, 6-20	2,304	1	1
12. Food Hundling	3-303, 305, 306, 6-40	-	2 2	Other	ing Rooms		6-305		1	11
13. Food temperature measuring device	4-204, 203, 302	-	1		S4 - 14		L	1000	-	1
Personal Hygienic Practices	14.204, 203, 302		للسلب	38. Toxic			7-201,102	- 8	-	4
14. Employee Health	2-201	NO.			imerAdvisory Requirements		3-603	- 180	-	2
15. Employee Hyglene	2-401, 403		7		emance with HACCP Plan		8-201,202,203	12912	-	2
16. Employee Clothing	2-304, 2-402			42. Premi	and the second second second		6-501		+-	+
Equipment/Utensils	V. 110.00	_		43. Living	Areas		6-202		+	1
17. Sanitation Methods	4-702,703		4	44. Linen			4-801,802,803			Ť
18. Equipment/utensils cleaned & santized	4-601, 602, 702		4	45. Pets			6-50 L			Ti
19. Food contact surfaces	4-202, 501, 701		2	Fats, O	il, and Grease Co	ntrol	Yes	No	N	V/A
20. Non-Food contact surfaces	4-103, 601		2	46. Greas	e Interceptor Inspection					
11. Sponges/wiping cloths	4-101, 901		1	A Annahamment and a	e Interceptor Maintenance	Log			L	
22. Manual/Mechanical ware washing facilities 3. Equipment/utensil storage	4-301, 501	_			e Interceptor Signage					
24. Single service articles/Reuse	3-304, 4-903		1		ring Documentation			-		
	3-304, 4-502, 904			50. Alterg	en Awareness Compliano	e \$90.009(G)	1			
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Number of Critical Violations		A	)	11.		Kemspect	ion Pate:	1		

# of Seats 1ch	FOOD ESTAI	BLISH	IMEN	T INSP	ECTION REPO	RT	Page_	1	of		,
Establishment:	1 11.	r.	1	17		Date:	11	10	, (	_	_
Address:	A POJO	10	ejag.	_		Score:	6,0	Egy!	0		
Telephone:	11-	Туре	of Oper	ration(s):	☐ Retail	Type of In	snections.	15-		-	-
Owner: \$ / / // / /	-17		l Servic		□ Mobile	Routine	specion.	0.04		1144	-
Person in charge (PIC):	Magan	/ /	porary			<u> </u>		O Rel	_		_
	/- /				Caterer Cateron	C Complain		O Inv	_		п
Inspector: ///om /fo/		C Oth	er			□ New Esta	blishment	AHO	CC	CP	
Food Protection Management		NC	S	Sanita	ry Facilities	T		IN	T	cī	S
PIC Assigned/Knowledgeable/Duties	2-101, 102		4	25 Sewa	******	5	402, 403, 404		16	7	4
FOOD				-	:ts/Rodents	6	5-50)				4
2. Food and Water from approved source	3-201, 5-101	9113	4		f-washing facilities/procedures		1-301.5-203.20	1			4
3. Food Labeling / containers FOOD PROTECTION	3-302, 602			28. Plust			-201, 205		-	_	1
4. PHF Temperatures	3-401, 402, 403	6305	4	29. Toile	t-wishing methods		5-302, 402, 501 5-202, 65-301	-	+	-	2
5. Facilities hot & cold holding	3-501		4		age/refuse/outside disposal		-501,502		+	-	2
6. PHF Cooked & cooled	3:501		4	-	ropenings		-202	-	+	-	1
7. Cross contamination	3-301, 302, 304		4		cides/RodenticideApplication		-202, 501, 7-20	5	+	7	Ť
8. Spoiled foods	3-101, 701		2	34. Floor	s/Walls/Ceillings	6	-201, 501			$\neg$	2
9. Danta ged Foods	6-404		2	35. Light	ing	6	-202,6-303		T		1
10. PHF Thawing 11. Food Protection/Storage	3-501		2	36. Venti			-202, 204, 6-202	.304	1		1
12. Food Handling	3-303, 305, 306, 6-40		2	personal names of	ing Rooms	6	-305			_1	1
13.Food temperature measuring device	3-301, 304 4-204, 203, 302	+	2	Other	Maria		594 4 5 a				_
Personal Hygienic Practices	14.804, 865, 506				: Motenals umer Advisory		-201, 1 02 -603		<b>B</b> -	+	4
14. Employee Health	2-201	100	14		Requirements		-801			+	2
15. Employee Hygiene	2-401, 403		4		ormance with HACCP Plans		-201, 202, 203	-	-	+	1
16. Employee Clothing	2-304, 2-402			42. Premi			-501		$\top$	7	i
Equipment/Utensils				43. Livin	gArcis	6	-202			T	1
17, Sanitation Methods	4-702, 703		4	44. Linen	1	4	-801,802,803		T		1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			-50L			T	1
Food contact surfaces     Non-Food contact surfaces	4-202, 501, 701		2	7	il, and Grease Cont	rol	Yes	No		N/	A
21. Sponges/wipling cloths	4-101, 601	-	2		salisterceptor Inspection			-		_	_
22. Manual/Mechanical ware washing facilities	4-101, 901	-	1		te Interceptor Maintenance Log			-	_		
23.Equipment/stensil storage	3-304, 4-903		11		se Interceptor Signage ering Documentation						_
24. Single service articles/Reuse	3-304, 4-502, 904	+	$\vdash$	and the same of the same	genAwareness Compliance	(00.0001/C)		Service.	2	_	_
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Number of Critical Violations These items require IMMEDIATE atte	maiom	15		J D-:	<del>/</del>		1			_	
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Establishment:			100000000000000000000000000000000000000	/ /		Dotos	12 13411	- 24	Single IV.		
Address:	My The	/-	54	000/	.6	Date:	116-	2	14	工	
all Karlano	le I	<u>/</u>			···	Score:	1000				
Telephone:	0			ration(s):	☐ Retail	Type of	Inspection:				
Owner: Chal Nulillian	· Starm	A Food	d Servic	:e	O Mobile	@ Routh	ıe	OR	eins	peçti	ОП
Person in charge (PIC):	1. 2011	1 Tem	porary		☐ Caterer	□ Comp	laint	OF	ivest	leati	on
Inspector: /// / Inspector	-intl	O Oth	er				stablish ment		AC	-	
	tall		-	-				_			
Food Protection Management		N C	S	Sanita	ry Facilities				N	C	S
PIC Assigned/Knowledgeable/Duties     FOOD	2-101, 102		4	25 Sew			5-402, 403, 40-	1			4
2. Food and Water from approved source	3-201, 5-101	200			us/Rodenus		6-501	_		_	4
3. Food Labeling / containers	3-302, 602		+	27 Hand 28. Plum	d-washing facilities/proced	ures	2-301, 5-203, 20	4		-	4
FOOD PROTECTION	13-302,002			29. Tolle			5-201, 205 6-302, 402, 50	-	_	_	1 2
4. PHF Temperatures	3-401, 402, 403		14	****	l-washing methods		5-202,6-301	-			2
5. Facilities hat & cold holding	3-501		4		age/refuse/outside disposa		5-501,502	-		-	2
6. PHF Cooked & cooked	3:501		4	32. Otner			6-202				ī
7. Cross contamination	3-301, 302, 304		4	33. Pestic	ides/RodenticideApplicat	lan .	6-202, 501,7-20	6			Ī
8. Spoiled foods	3-101, 701		2	34. Floor	www.ceilings		6-201, 501				2
9. Damaged Foods	6-404		2	35. Light			6-202,6-303				1
10. PHF Thawing 11. Food Protection/Storage	3-501	-	2	36. Venu			4-202, 204, 6-20	2,304	_		1
12. Food Handling	3-303, 305, 306, 6-40 3-301, 304	-	2	Other	ing Rooms		6-305				1
13 Food temperature measuring device	4-204, 203, 302	_	11	38. Toaje	Maranista		7-201, 102		7-1-7		
Personal Hygienic Practices	1. 201 242 342			-	umerAdvisory		3-603	-	Ġi.	$\vdash$	2
14. Employee Health	2-201	2	14		Requirements		3-801				2
15. Employee Hygiene	2-401, 403		4		ormance with HACCPPler	3	8-201, 202, 203	T			Ť
16. Employee Clothing	2-304, 2-402			42. Premi	JC1	y	6-501				ī
Equipment/Utensils	-	_		43. Livin			6-202				1
17. Sanitation Methods	4-702, 903	- 188	4	44. Linen			4-801,802,803				L
18. Equipment/stensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702	(C)	14	45. Pets			6-501				1
20. Non-Food contact auriacea	4-202, 501, 701		2 2		il, and Grease Co	ntrol	Yes	_ N	lo	N/	A
21. Sponges/wiping cloths	4-101,901		til	-	e interceptor impection e interceptor Maintenance			+		Tamas .	-
22. Manual/Mechanical ware washing facilities	4-301, 501		T		e Interceptor Signage	LOG		+		-	
23.Equipment/utensil storage	3-304, 4-903			-	ering Documentation			+-	-	_	-
24. Single service articles/Reuse	3-304, 4-502, 904		T	- minimized and the same	en Awureness Compliane	e \$90.009(G)				-	
Item No.	THE PERSON NAMED IN		- bester of			***********			e de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de la companya de l		
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# of Seats	FUOD ESTA	BLI	SHIVIE	NI INSP	ECTION REPOR	₹T	Page_			
Establishment: When we	200/ 1h	7V	SC	hool	7/3	Date:	breh 6	Suc	201	18
Address: // M. /	or Poli	7		handlayladi quildig nessigna a yanama		Score:	101	9	millionless	-
Telephone:	^	Ty	pe of O	peration(s):	□ Retoli	Type of Ins	pection:			-
Owner: ( L./ // h. Law!		D/F	food Ser	vice	☐ Mobile	A Routine		□ Rei		Alan
Person in charge (PIC):	Ing war	11/	Tempora						-	
		_		· y	□ Caterer	Complain			estiga	tlon
Inspector: William Hon	7.N	lac	Other			□ New Estal	blishment	OHA	CC	P
Food Protection Management		N	CS	Sanita	ry Facilities			1	1 C	S
1. PtC Assigned/Knowledgeable/Duties	2-101, 102	907	4	25 Sew	rge	5.	402, 403, 404	- 3		-\$
FOOD	1	-		-	its/Rodema		-501	- 15		4
2. Food and Water from approved source	3-201, 5-101		1 4	_	i-washing facilities/procedures		301,5-203,20			4
3. Food Labeling/containers FOOD PROTECTION	3-302, 602	-		28. Plun			-201, 205	-		1
4 PHF Temperatures	3-401, 402, 403	A STATE OF		29. Toile			-302, 402, 501		+	2
5 Facilities hot & cold holding	3-501	爱			l-washing methods age/refuse/outside disposal		-202,6-301		-	2
6. PHF Cooked & cooled	3-501		4	32. Oute			-501,502	-	-	1
7. Cross contamination	3-301, 302, 304	30	4	7	cides/RodenticideApplication		-202 -202, 501, 7-200	5	- -	+
8 Spoiled foods	3-101, 701	(1)	2	~	T/Walls/Ceilings		-201, 501	-		2
9. Damaged Foods	6-404	-	2	35. Light			202,6-303	-	1	1
10 PHF Thawing	3-501		2	36. Venti			202,204,6-202	.304		1
11. Food Protection/Storage	3-303, 305, 306, 5-40		2	37. Dress	ing Rooms	6-	305			1
12. Food Handling	3-301, 304		2	Other						
13.Food temperature measuring device	4-204, 203, 302			18 Toxic	Materials	7-	201,102	21		14
Personal Hygienic Practices				39. Cons	umerAdvisory	3-	603			2
14. Employee Health	2-201		4	40). HSP	Requirements	3-	801	- 1		2
15. Employee Hygiene	2-401, 403		4	4	ontunce with HACCPPlans		201,202.203		_	1
16. Employee Clothing Equipment/Utensils	2-304, 2-402			42. Prem			501			+-
	T	Fahran		43. Livin			202	-	-	11
17. Sanitation Methods	4-702, 703		4	44. Liner			801,802,803	-	-	11
18. Equipment/utensils cleaned & sanitized  19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701		1 2	45. Pets	il, and Grease Contr	the second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second second secon	501			I I
20. Non-Food contact surfaces	4-101, 601	$\neg$	2	7		01	Yes	No		N/A
21. Sponges/wiping cloths	4-101, 901		- I T		e Interceptor Inspection e Interceptor Maintenance Log	71.7		-	+	
22. Manual/Mechanical ware washing facilities	4-301, 501			7	e Interceptor Signage			+	+	
23. Equipmen Vutensil storage	3-304, 4-903		T	7	ering Documentation			$\vdash$	+	
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OOD				26 Insc	cu/Rodents		6-501		12		-
2. Food and Water from approved source	3-201, 5-101		4	27. Han	d-washing facilities/proced	ures .	2-301,5-2	03, 204			
3. Food Labeling / containers	3-302, 602			28. Plun			5-201, 20		1_		
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4. PHF Temperatures 5. Facilities hot & cold bolding	3-401, 402, 403		4	-	i-washing methods		5-202,6-3		-	-	_
5. PHF Cooked & cooled	3-501	200	4		age/refuse/outside disposal ropenings		5-501,502		-	-	-3
7. Cross contamination	3-301, 302, 304	18	4		ropenings cides/RodenticideApplicat	ían	6-202	7,204	-	-	-
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Damaged Foods	6-404	-	2	35, Ligh			6-202,6-3		t	1	1
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. Food Handling	3-301, 304		2	Other							_
Food temperature measuring device	4-204, 203, 302	1		38. Toxi	:Materials		7-201, 102		Sec.		4
ersonal Hygienic Practices		-		39 Cons	umerAdvisory		3-603				2
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3. Food Labeling / containers	3-302, 602			28. Plum	bing		5-201, 205		7	1	4
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7. Cross contamination	3-301, 302, 304	200	4	100	ldes/RodenticldeApplicati	on	6-202, 501, 7-2	06		_	1
B. Speiled foods	3-1(1, 70)	and the same	2	Professional State Contract of	s/Walls/Ceilings		6-201, 501		1	_1	2
9. Damaged Foods	6-404		2	35. Light			6-202, 6-303	-	1	1	1
10. PHF Thawing	3-501	-	2	36. Ventil	THE PERSON NAMED IN COLUMN TWO IS NOT THE OWNER.		4-202, 204, 6-20	02,304	1	1	1
11. Food Protection/Storage	3-303, 305, 306, 6-40	-	2	37. Dress	ing Rooms		6-305			_1	1
12. Food Handling 13.Food temperature measuring device	3-301, 304		2	Other				-		_	_
Personal Hygienic Practices	4-204, 203, 302		$\prod$	-	Materials		7-201,102		8	1	4
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Equipment/Utensils	2-304, 2-402			42. Premi			6-501	-	4	+	1
17. Sanitation Methods	4-702, 703	Total Control		43. Living			6-202	-	+	+	1
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702		4	45. Pets			4-801,802,803 6-501	-	+	+	1
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21. Sponges/wiping cloths	4-101.901	_	11	1	a Interceptor Maintenance			1	-		_
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Person in charge (PIC):		O To	empe	огагу		☐ Caterer	Compla	int	O Inv	esti;	gati	оп
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Food Protection Management	T	N	C	S	Sanita	ry Facilities			Ti	N I	C	S
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	499		4	25 Sewi			5-402, 403, 40		88		4
FOOD					26 Insec	ts/Rodents		6-501				4
2. Food and Water from approved source	3-201, 5-101	TOOR		4	27 Hand	l-washing facilities/procedures		2-301,5-203, 20	H			4
3. Food Labeling / containers	3-302, 602				28. Plum	bing		5-201, 205		1		1
FOOD PROTECTION					29. Toile	t Rooms		6-302, 402, 50	1			2
4 PHF Temperatures	3-401, 402, 403			4	30. Hand	-washing methods		5-202,6-301		$\neg$		2
5. Facilities hot & cold holding	3-501			4	31. Garb.	age/refuse/outside disposal		5-501,502		1		2
6. PHF Cooked & cooled	3-301			4	32. Outer			6-202	-			1
7 Cross contamination	3-301, 302, 304			.4.	33. Pestio	des/RodenticideApplication		6-21/2, 501, 7-21	16		-	1
8 Spailed foods	3-101, 701			2	34. Floor	s/Walls/Cellings		6-201,501				2
9. Damaged Foods	6-404			2	35. Light	lng		6-202,6-303				1
10. PHF Thawing	3-501	II		2	36. Venti	lation		4-202, 204, 6-20	12,304			ī
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dress	ing Rooms		6-305				1
12. Food Handling	3-301, 304			2	Other							
13.Food temperature measuring device	4-204, 203, 302			1	38. Toxic	Materials		7-201,102	18		7	4
Personal Hygienic Practices					39 Consi	umerAdvistay		3-603				2
14. Employee Health	2-201			4	40. HSPI	Requirements		3-801				2
15 Employee Hygiene	2-401, 403			4		ormance with HACCP Plans		8-201,202,203		$\neg$		1
16. Employee Clothing	2-304, 2-402			I	42. Premi	503		6-50L				T
Equipment/Utensils				-	43. Living	Areas		6-202		$\neg$		1
17. Sanitation Methods	4-702, 703	100		4	44. Linen			4-801,802,803		1		1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	1985		4	45. Pets			6-501				1
19. Food contact surfaces	4-202, 501, 701			2	Fats, O	il, and Grease Cont	rol	Yes	No	<u> </u>	N/	Ā
20. Non-Food contact surfaces	4-101, 601			2		e Interceptor Inspection			1/	1		
21. Sponges/wiping cloths	4-101, 901			1	-	e Interceptor Maintenance Log		/	-			_
22. Manual/Mechanical ware washing facilities	4-301, 501			1	48. Greas	e Interceptor Signage		1				
3.Equipment/utensil storage	3-304, 4-903			1	49. Rende	ring Documentation		1	1			-
24. Single service articles/Reuse	3-304, 4-502, 904			1)	50 Aller	gen Awareness Compliance	590.009(G)	1	SHOW	860		-
Item No.	elaneur and the land								Table 1			
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N = Non-Critical C = Critica	S = Score	1	Min	us 20	Pts. (See	Reverse Side)	Dalmanas	nn Date:				
					•	•	Reinspecti	on Date:	,			-
Number of Critical Violations							011	MHO	ī			
These items require IMMEDIATE atte	ention		R	ceive	d By		Inspect	ed By		-	-	
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# of Seats	FOOD ESTA	BLIS	ну	ENT INSP	ECTION REPO	RT	Page			1_	
Establishment: Mary Ha	1 Philo	7	Y/L	and t		Date:	M	15		21	18
Address: 21/ C+	17/1	1/	Va I	gnot		Score:	HOY		N	0	4
Telephone:	ico/ pgs	170	V	) Namatian (a)			_/(0)	21	-		
				)peration(s):	☐ Retail	Type of I	nspection:				
Owner: how Mitortin	U Trasast	□ Fo	od Se	rvice	☐ Mobile	Routing	2	01	telns	pecti	on
Person in charge (PIC):	1	☐ Ter	mpor	агу	□ Caterer	□ Compla	int	01	nvest	igeti	on
Inspector:////// 12 15	10011	0 00	her				tablishmen	-	IAC		
Inspector: William Ha	241					I INCW ES	rapitatinen	.19.	IAC	·Cr	
Food Protection Management	7	N	C	S   Sanita	ry Facilities				N	C	S
1. PIC Assigned/Knowledgeable/Dutles	2-101, 101			4 25 Sewi			5-402, 403, 4	114	10000	·	4
FOOD		-	_		WRodenu		6-501	-	100		4
2 Food and Water from approved source	3-201, 5-101	200		4 27. Hand	-washing facilities/procedures		2-301, 5-203,	204	10		4
3. Food Labeling / containers	3-302, 602			1 28. Plum			5-201, 205				1
FOOD PROTECTION				29. Toile	t Rooms		6-302, 402, 5	10			2
4 PHF Temperatures	3-401, 402, 403	100		4 30. Hand	-washing methods		5-202,6-301				2
5. Facilities hot & cold holding	3-501	1000		4 31. Garb	age/refuse/outside disposal		5-501,502				2
6. PHF Cooked & cooled	3-501		-	4 32. Outer		770	6-202				L
7. Cross contamination	3-301, 302, 304				des/RodenticideApplication		6-202, 501.7-	206			I
8. Spoiled foods	3-101, 701	139			s/Walls/Ceilings		6-201, 501				2
9. Damaged Foods	6-404	_		2 35. Light			6-202,6-303		-		1
10. PHF Thawing 11. Food Protection/Storage	3-501			2 36. Venui			4-202,204,6-2	202,304			1
	3-303, 305, 306, 6-40			2 37. Dress	ing Roomu		6-305				1
12. Food Handling	3-301, 304	_		Other					,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,,		,
Personal Hygienic Practices	4-204, 203, 302	9		38. Toxic			7-201,102		ME.		4
	T	ended	- T		imerAdvisory		3-603				2
14. Employee Health	2-201		+		lequirements		3-801		Page 1	_	2
15. Employee Hygiene 16. Employee Clathing	2-401, 403		-1:	-(	rmance with HACCPPlans		8-201,202,20	3		_	_
Equipment/Utensils	2-304, 2-402			42. Premi			6-501				1
17. Sanitation Methods	1,000,000			43. Living	Arcas		6-202		-		
18. Equipment/utensils cleaned & sanitized	4-702, 703	200	- 1-74				4-801,802.80	1	_	_	1
19. Food contact surfaces	4-202, 501, 701	verren.	2		il, and Grease Cont		6-501		Ţ	NI.	14
20. Non-Food contact surfaces	4-101, 601		1 2		In and Grease Cont	roi	Yes		Yo	14	/A
21. Sponges/wiping cloths	4-101, 901	-	+		e Interceptor Inspection		_	- 5		-	
22. Manual/Mechanical ware washing facilities	4-301, 501	+		177 0100	e Interceptor Signage			-		-	
23 EquipmenVutensil storage	3-304, 4-903	-	1		ring Documentation			+		-	
24. Single service articles/Reuse	3-304, 4-502, 904		1			Con nonvox	177	1000	Signit.		-
Item No.				50. Auen	en Awareness Compliance	990.009(G)			ME S		
Má wialas	tions on	) k	25/	restres	4						
N = Non-Critical C = Critical	S = Score	N	Minu	s 20 Pts. (See	Reverse Side)	Reinspecti	of Date:				
Number of Critical Violations These items require IMMEDIATE atte	ention	1	Reco	OMG eived By	UJ/	Inspect	ed By	16	_		

Establishment: //mme der	Who K	177	מש פייני	07		***************************************	Date:	1//	- /	19	001	F
Address: OK C	Will Street	45	G L D	EL.			Score:	10.100	2	90	7.01	<u>g</u>
Telephone:	renoins T	177	e of	Oper	ation(s):	□ Retail	Type of	-/0	1011		-	
Owner: [ Land   Lingham	-//-			Servic								
SEPTED F AFOTETITON	Program				e	□ Mobile	Routin	-		Rein		_
Person in charge (PIC):		_	empo	rary		O Caterer	C) Compl	aint	0	Inves	tigati	on
Inspector: William Han	21/	00	ther	-			O New E	tablish	nent 🗅	HA	CCP	
Food Protection Management	T	N	C	S	Sanita	ry Facilities		7		N	C	S
1. PIC Assigned/Knowledgeable/Duries	2-101, 102	(000)		4	25 Sewa	And the second designation in particular and the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of the second designation of		5.402,4	03.404	1500	1	1
FOOD						ris/Rodenis		6-501			_	4
2 Food and Water from approved source	3-201, 5-101	0.00		4	27. Hand	i-washing facilities/procedures		2-301,5-	203, 204	100		4
3. Food Labeling / containers	3-302, 602			1	28. Plum	bing		5-201, 2	05			I
FOOD PROTECTION					29. Toile	t Rooms		6-302, 4	02, 501			2
4 PHF Temperatures	3-401, 402, 403			4	30. Hand	l-washing methods		5-202.6-	301			2
5 Facilities hot & cold holding	3-501	7.4		4	31. Garb	age/refuse/outside disposal		5-501,50	)2			2
6 PHF Cooked & cooled	3-501	1000		4	32. Outer	openings		6-202				1
7. Cross contamination	3-301, 302, 304			4	33. Pestid	rides/RodenticideApplication		6-202, 50	01,7-206			1
8. Spoiled foods	3-101, 701	SH.		2		s/Walls/Ceilings		6-201,50	)1			2
9. Damaged Foods	6-404		_	2	35. Light			6-202,6-				1
10. PHF Thewing	3-501			2	36. Venti	The state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the state of the s		4-202,20	4,6-202,3	04		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		_	2		ing Rooms		6-305		1		1
12. Food Handling	3-301, 304	-	-	2	Other							
13.Food temperature measuring device	4-204, 203, 302			1	38. Toxic			7-201.10	2	100	_	4
Personal Hygienic Practices	7	*********		-		amer Advisory		3-603		100	<u>_</u>	2
14 Employee Health	2-201		-	4		Rayvirements		3-801		. 100	-	2
15. Employee Hygiene	2-401, 403		-	4	-	ormance with HACCP Plans		8-201,20	2,203	-	<u> </u>	1
16. Employee Clothing Equipment/Utensils	2-304, 2-402				42. Premi			6-501		-	-	1
17. Sanitation Methods	17-02-00	Total I			43. Living			6-202				ł
18. Equipment/utensils cleaned & sanitized	4-702, 703		-+	$\dashv$	44. Linen			4-801.80	2,803		-	
19. Food contact surfaces	4-601, 602, 702 4-202, 501, 701		-+	2	45. Pels	I and Company		6-501	W.	NI.	1	L
20. Non-Food contact surfaces	4-101, 601	$\vdash$	-+	2		il, and Grease Cont	roi		Yes	No	1 14	/A
21. Sponges/wiping cloths	4-101, 901	-		ī		e Interceptor Inspection e Interceptor Maintenance Log		-			╁	
22. Manual/Mechanical ware washing facilities	4-301, 501	-		Ħ		e Interceptor Signage	-				+-	-
23.Equipment/utensil stomge	3-304, 4-903	_		T		ering Documentation					-	-
24. Single service articles/Reuse	3-304, 4-502, 904	$\dashv$	$\dashv$	il		enAwareness Compliance	wa son C.		-	SOLUTION.	-	-
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N = Non-Critical C = Critical	S = Score		Min	us 20	Pis. (Ser	Reverse Side)						
N = Non-Critical C = Critical	S = Score		Min	us 20	Pts. (Sec	Reverse Side)	Reinspect	ion Date	e:			
N = Non-Critical C = Critical Number of Critical Violations	S = Score	(Min	us 20	Pts. (Sec	Reverse Side)	Reinspect	ion Dat	e: ////	201		

Establishment: Master te	a best	11	1.1	6		Date:	loch	9	20	11
Address: 420 family	n of	1	LE JUST			Score:	111	die	H.C.L.	40
Telephone:		Type	of Oper	ration(s):	O Retail	Type of Ins	pection:	_	-	-
Owner: Challette			d Service		□ Mobile		, cellon.	C 2.1		
Person in charge (PIC):	Ingrim		porary			2 Routine		□ Reins		
					□ Caterer	□ Complaint		C Inves	tigat	ion
Inspector: /////wm +/n	Car	O OP	er			O New Estab	lishment	OHAG	CCI	>
Food Protection Management		NO	CS	Sanita	ry Facilities	T		IN	ΓC	S
1. PIC Assigned/Knowledgeable/Duties FOOD	2-101, 102	1000	4	25 Sewa			02, 403, 404			-4
2 Food and Water from approved source	3-201, 5-101	170			us/Rodents	6-5	-	60	-	4
3. Food Labeling /containers	3-302, 602	200000	1	28. Plum	1-washing facilities processures		01,5-203, 204	1	-	4
FOOD PROTECTION	3-302, 002			29. Toile			101, 205		-	1
4 PHF Temperatures	3-401, 402, 403	COM	Tal		- weshing methods		102, 402, 501 202,6-301		-	2
5 Facilities hot & cold holding	3-501	200		Commence of the Commence of	age/refuse/outside disposal		01,502		-	2
6 PHF Cooked & cooled	3-501	3/2	1	32. Outer	ACCUSATION OF THE PARTY OF THE	6-2			1	1
7. Cross contamination	3-301, 302, 304		+		tides/RodenticideApplication		1/2, 501, 7-200	5	-	†
B. Spoiled foods	3-101, 701		2	-	s/Walls/Ceilings		D1, 501, 7-200		-	1 2
9. Damaged Foods	6-404		2	35. Light	****	-	02,6-303	-		ti
10. PHF Thawing	3-501		2	36. Venti			02,204,6-202	.304		1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms	6-3				i
12. Food Handling	3-301, 304		2	Other						
13.Food temperature measuring device	4-204, 203, 302			38. Toxic	Materials	7-2	U1.102	100	1	4
Personal Hygienic Practices			_	39. Consi	amer Advisory	3-6	03	989		2
14. Employee Health	2-201	1000	4	40. HSP1	Reguirements	3-8	01			2
15. Employee Hygiene	2-401, 403	THE REAL PROPERTY.	4	41. Confo	amance with HACCP Plans	8-2	01,202.203			1
to. Employee Clothing	2-304, 2-402		11	42. Premi		6-5	01			T
Equipment/Utensils	,			43. Living		6-2	02			1
17. Sankation Methods	4-702, 703	<u></u>	4	44. Linen	1000000	4-8	01,802,803			1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	HOSE.	el.	45. Pets		6-5				t
Food contact surfaces Non-Food contact surfaces	4-202, 501, 701		12	grand and a second	il, and Grease Contr	ol	Yes	No	N	/A
21. Sponges/wiping cloths	4-101, 601		2		e Interceptor Inspection		-	/	<u></u>	
22. Manual/Mechanical ware washing facilities	4-101, 901	-	11		e Interceptor Maintenance Log				1-	
23 Equipment/utensil storage	3-304, 4-903		1		e Interceptor Signage	- tarii s		-	_	
24. Single service articles/Reuse	3-304, 4-502, 904		-	-	ring Documentation			-	_	-
Item No.	3*304, 4*302, 904			50. Allers	genAwareness Compliance	90.009 (G)	1	LE	_	
The unlate	ar an		nsy	nesti.						
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte		0	linus 20	Juhn	Reverse Side)	Reinspection	M	ton .		

Type of Operation(s):	Establishment: Marcefe,	(Ost	Ξ,	14	22	14	school	Date:	t In	d	01	8	_
Owner: Omboile Om	760 00017	EN ST	100			-77		Score:		_	*****		
Person in Charge (§*1C):	Telephone:						O Retail	Type of I	nspection:				
Person in charge (FIC):	COOK / NIETCHON	Fron com	ChF	rood S	Servic	e	☐ Mobile	A Routine		□ R	einsj	ecti	on
Food Protection Management N C S Savage 3-007, 401, 401 N C S 2. 101, 102 4 4 4 5. Food Labeling tendinates 3-00, 402 1 1 1 1 1 1 1 1 1	Person in charge (PIC):		01	empo	orery		Caterer Caterer	□ Comple	int		vest	igati	on
FOOD PROFITCH Section	Inspector: Wilkem Host	7/1/	00	Other				O New Est	tablishment	O H	A C	C P	
1	Food Protection Management		N	C	S	Sanita	ry Focilities			T	N	C	S
3. Food Labelly Femaleters	the state of the s	2-101, 102			4	25 Sewi	ige		\$-402, 403, 404		殿		14
3.102.602 3.102.602 3.107.700 3.101.602 3.10	Programme and the second secon					-					66		4
39. Tollat Rooms	The same of the sa		892		4								-
4 EBS Temperaturus		3-302, 602	L		1					-			1
5 Sealinies bot & cold bobbing 3-501 4 6 7 1 1 1 1 1 1 1 1 1		1401 402 dim	Maga		4								2
6 PHF Cooked & cooled 3-501					4	-				-			2
3.30, 302, 304					4				-17			_	1
8 Spinite foods 3-101, 701 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Lighding 6-202, 501 3. Demaged Foods 1 6-404 2 2 3. Lighding 6-202, 502 3. Demaged Foods 1 6-404 2 2 3. Lighding 6-202, 502 3. Demaged Foods 1 6-404 2 2 3. Lighding 6-202, 502 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 1 6-404 2 2 3. Demaged Foods 2 2 3. Demaged Foods 2 3. Demaged Foods 2 3. Demaged Foods 2 3. Demaged Foods 2 3. Demaged Foods 4. Demaged Foods 3. Demaged Foods 4. Demaged Foods 3. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foods 4. Demaged Foo			130							6			i
9. Demaged Foods	8 Spailed foods	1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1			2	-							2
11. Food Procection/Storage 3-303, 306, 6-46 2 2 12. Food Handling 3-301, 304 2 2 13. Food Handling 3-301, 304 2 2 14. Employee Hygiene 4-243, 203, 302 1 1 15. Employee Hygiene 2-401, 403 4 15. Employee Hygiene 2-401, 403 4 16. Employee Clothing 2-304, 2-402 3 1 15. Employee Hygiene 3-401, 403 4 16. Employee Hygiene 4-201, 602, 702 4 17. Sanistators Methods 4-702, 703 4 18. Equipment/Utensils 4-702, 703 4 18. Employee starface 4-202, 501, 701 2 2 19. Food contest surface 4-202, 501, 701 2 2 19. Food contest surface 4-202, 501, 701 2 2 19. Food contest surface 4-202, 501, 701 2 2 19. Food contest surface 4-202, 501, 701 3 2 2 2 2 2 2 2 2 2		6-404			2	35. Light	ing		6-202,6-303				1
12. Food Mandling	10. PHF Thawing				2	36. Venti	ation		4-202,204,6-202	2,304			1
19. Food temperature measuring device	The state of the s	3-303, 305, 306, 6-40			2	37 Dress	ing Rooms		6-305				1
14 Employee Health					2	Other							
14		4-204, 203, 302			1.				7-201,102				d
15. Employee Hygiene			Tomas Y			39. Cons	umer Advisory		3-603				1
16. Employee Clothing		-			4	1	***************************************						3
17. Santation Methods	The state of the s		200	\rightarrow	4					_			1
17. Sanitation Methods		2-304, 2-402			1					-		*****	1
18 Equipment/utensils cleaned & sanitized 4-601, 602, 702 4-19, Food contact surfaces 4-202, 501, 701 2 D. Non-Food contact surfaces 4-101, 601 2 1. Spenges/wiping cloths 4-101, 901 2 1. Spenges/wiping cloths 4-101, 901 2 2. Manual/Mechanical ware wathing facilities 4-301, 501 2 3-304, 4-903 1 2 2. Manual/Mechanical ware wathing facilities 4-301, 501 1 2 2. Manual/Mechanical ware wathing facilities 4-301, 501 1 2 2. Manual/Mechanical ware wathing facilities 4-301, 501 1 2 3. Equipment/utensit storage 3-304, 4-903 1 3 3-304, 4-903 1 4 5. Fets 6-501 Fats, Oil, and Grease Control 4-5. Grease Interceptor Inspection 4-5. Grease Interceptor Inspection 4-7. Rendering Documentation 50. AllergenAnsureness Compliance 50.		T	ACCOUNT.		-	\$ commonwealers.							1
19. Food contact surfaces				-		-				-	-	_	1
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21. Sponges-Wriping cloths 4-101, 901 1 22. Manual Macchanical ware washing facilities 4-301, 501 23. Equipment/utonals storage 3-304, 4-903 24. Single service articles/Reuse 3-304, 4-902, 904 1 1 The spond Service divided fells me floor configurate probability of the configuration of the con		+	-					101	res	1 0	10	TA.	/A
22. Manual/Mechanical ware washing facilities 4-301, 501 1 23. Equipment/utensit storage 3-304, 4-903 1 1 24. Single service articles/Reuse 3-304, 4-502, 904 1 1 50. AllergenAwareness Compliance 590,009/G) 50. AllergenAwareness Compliance 590	PROPERTY AND ADDRESS OF THE PARTY OF THE PAR		\neg			-				-	_	_	_
23. Equipment/vienalit storage 24. Single service articles/Reuse 3-304, 4-502, 904 1 1 25. AllergenAwareness Compliance \$90.009(G) Item No. Item					-					+-		-	_
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Number of Critical Violations Cheffahue Clathifa	N = Non-Critical C = Critica	S = Score		Min	ius 20	Pts. (Se	Reverse Side)		4.0				
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Establishment: Mary	r Juve	0.1	/	nter	8	Date:	Thorh	23	200	1
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Owner: School A Set strand	Paramon	D Foo	d Servic	e		Coutin		O Reis	smert	lon
Person in charge (PIC):	and delless 1.	1	рогагу		□ Caterer				-	
XOUNG	-KMC.	C Oth			Cuterer .	C Compl		O Inve		_
Inspector: William Hora	74	U Ou	er			O New E	stablishment	OHA	CCI	•
Food Protection Management	T	NIC		Sanita	ry Facilities		T	N	TC	Ts
1. PIC Assigned/Knowledgeable/Duties	2-101, 102	E STATE	4	25. Sew:			5-402, 403, 404	1000	Ť	T
FOOD				26. Insec	ts/Rodents		6-501			4
2 Food and Water from approved source	3-201, 5-101	400	4	27. Наяк	l-washing facilities/procedure	25	2-301, 5-203, 20	4		4
3. Food Labeling / containers	3-302, 602			28. Plum	bing		5-201, 205			1
FOOD PROTECTION		deliner		29. Toile			6-302, 402, 50	1		2
4 PHF Temperatures	3-401, 402, 403	500	4	-	l-washing methods		5-202,6-301	_	-	2
5. Facilities het & cold holding	3-501	189	4		age/refuse/outside disposal		5-501,502		-	2
6 PHF Cooked & cooled	3-501	1200	4	-	ropenings		6-202		-	1
7. Cross contamination	3-301, 302, 304	(国)	14		ildes/RodeniicideApplication	1	6-202, 501, 7-20	16	-	1
Spoiled foods Damaged Foods	3-1(1), 7(1)	NAME OF TAXABLE PARTY.	2	of the same of the same of the same of	s/Walls/Ceilings		6-201, 501		+-	2
10. PHF Thawing	6-404 3-501		2	35. Light			6-202,6-303		+	1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	36. Venti			4-202, 204, 6-20	2,304	+	1
12. Food Handling	3-301, 304		2	Other	ingRooms		6-305			1
3.Food temperature measuring device	4-204, 203, 302		1	-	AA . I I		Ta 200 100		-	-
Personal Hygienic Practices	4-204, 203, 302		1,1	38. Toxic			7-201, 102		-	1 2
14 Employee Health	2-201			-	umer Advisory		3-603	-100	1	1 2
15. Employee Hygienc	2-401, 403		13	-	Requirements ormance with HACCP Plans		8-201, 202, 203	100	1	1
6. Employee Clothing	2-304, 2-402	20000		42. Premi			6-501		+	<u> </u>
Equipment/Utensils	12-304, 2-402		1 . 1	43 Livin			6-202		+-	i i
17. Sanitation Methods	4-702, 703	100	4	44. Liner		uio	4-801,802,803	_	+	H
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702	100	4	45. Pets			6-501	_	+	i
9. Food contact surfaces	4-202, 501, 701		2		il, and Grease Con	trol	Yes	No	_ N	I/A
9. Non-Food contact surfaces	4-101, 601	\neg	2		eInterceptor Inspection	1101	1	1	1	III
1. Sponges/wiping cloths	4-101, 901				oInterceptor Maintenance Le	nø.		1	1	
2. Manual/Mechanical ware washing facilities	4-301, 501			-	e Interceptor Signage	4		1	1	
3.Equipment/utensil storage	3-304, 4-903		1	_	ering Documentation	-1		1	1	_
24 Single service anicles/Reuse	3-304, 4-502, 904		1		genAwureness Compliance	\$90,009(G)		000400		_
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Number of Critical Violations		-				-64	114	1		71
These items require IMMEDIATE atte	ention		Receive	d By		Inspec	ted By			

Establishment: //oro fto	Date:	Date: 6-29 MIX							
Address: 20 1/01/	Score:	0/-		20					
Telephone:	phone: Type of Operation(s): Retail							-	-
Owner: Chant Aliston	1 letout N horres			e Mobile	Noutin	Type of Inspection:			ion
Person in charge (PIC):		Q Tem	рогату	© Cuterer		☐ Complaint ☐ New Establishment		stigat	
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Food Protection Management	1	NC	SS	Sanitary Facilities		T	IN	Tc	Is
1. PIC Assigned/Knowledgeable/Duties		4	25 Sewage		5-102, 403, 40			4	
FOOD		-		26 Insects/Rodent		6-501	83		4
2. Food and Water from approved source	3-201, 5-101	100	d	27 Hand-washing facil acceprocedu	res	2-301.5-203, 20	H		4
3. Food Labeling / containers	1-302, 602		1	28 Plumbing		5-201, 205		1	1
FOOD PROTECTION	13 401 402 403	Part Carlo	F.1	29 Toilet Rooms		6-302, 402, 50	1	-	2
PHF Temperatures Facilities hot & cold holding	3-401, 402, 403		-4	30. Hand-waslung methods		5-202.6-301		_	2
6. PHF Cooked & cooled	3-501	-	4	31. Garbage/refuse/outside disposal		5-501,502		-	2
7. Cross contamination	3-501		4	32. Outer openings		6-202	.	-	1
8. Spoiled foods	3-301, 302, 304	16	4	33. Pesticides/RodenticideApplicari	on	6-202, 501,7-20	70	-	1
9. Damaged Foods	3-101, 701	RE 21	2	34. Floors/Walls/Ceilings		6-201, 501		+	2
10. PHF Thawing	3-501	-	2	35. Lighting		6-202,6-303		+-	1
1. Food Protection/Storage	3-301, 305, 306, 6-40		2	36. Ventilation		4-202,204,6-20	2.304	-	1
12. Food Handling	3-301, 304		2	37. Dressing Rooms Other		6-305			11
3.Food temperature measuring device	4-204, 203, 302	\vdash	11	38. Toxic Materials		7 201 102	2.77	_	1
Personal Hygienic Practices	14-204, 203, 302		1			7-201,102		-	4
14 Employee Health	2-201	0.00		39. ConsumerAdvisory		3-603		\vdash	2
15. Employee Hygiene	2-401, 403	300		40. HSPRequirements 41. Conformance with HACCP Plan.		3-801	-	-	2
6. Employee Clothing	2-304, 2-402		甘	42. Premises		8-301,202,203		+-	1
Equipment/Utensils	1 2-304, 2-402	LL		43. Living Areas		6-501	_	-	1
17. Sanutation Methods	4-702, 703	1000	14	44. Linen		6-202		+	1
18. Equipment/utensils cleaned & sanitized	4-601, 602, 702		1	45 Pets		4-801,802,803 6-501		+	+
9. Food contact surfaces	+202, 501, 701		2	Fats, Oil, and Grease Co	ntual	Yes	No		I/A
O. Non-Food contact surfaces	4-101, 601	-	2	46. Grease Interceptor Inspection 47. Grease Interceptor Maintenance Log		ies	140	1	1/PA
t. Spanges/wiping cloths	4-101, 901		Ti.				+		_
2. Manual/Mechanical ware washing facilities	4-301, 501			48. Grease Interceptor Maintenance Log				+	7
3.Equipment/utensil storage	3-304, 4-903			19 Rendering Documentation			4	_	
4. Single service articles/Reuse	3-304, 4-502, 904		+	50. Allergen Awareness Compliant		1 1 1000	1		
				50. Anergen Awareness Computation	E p30.003(O)	W TO THE PARTY OF			****
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These items require IMMEDIATE atte			Receive	and the same of th		THE RESERVE THE PARTY NAMED IN COLUMN TWO IS NOT THE OWNER.			

Establishment: //projection Technical					Figh Gran	Date: 2	Dace K	19	7	1	2/1	
Address:	u hope Il	011	P	-	get Street	Score:	IAno	4	,-	20	CCJ	
Telephone:			Type of Operation(s): Retail				Type of Inspection:					
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CHAULIVITATION STUDIO									Reinspection		-	
1/1/1/1/	Person in charge (PIC):		☐ Temporary ☐ Caterer			□ Compl		□ Investigation		-		
Inspector: William Ho,	MA/	ا م	Julet			O New E	stablishment	ПH	A C	CP		
Food Protection Management	1	N	C	S	Sanitary Facilities		T		ΝI	C	S	
1. PIC Assigned/Knowledgeable/Duties 2-101, 102				4	25. Sewage		5-402, 403, 40				4	
FOOD					26. Insect/Rodents		6-501		78		4	
2 Food and Water from approved source	3-201, 5-101	題		4	27 Hand-washing facilities/proces	lures	2-301,5-203,2	04			4	
3. Food Labeling / containers	3-302, 602				28. Plumbing		5-201, 205				1	
FOOD PROTECTION					29. Tollet Rooms		6-302, 402, 50	н	1		2	
4 PHF Temperatures	3-401, 402, 403	115		4	30. Hand-washingmethods		5-202,6-301				2	
5 Facilities hot & cold holding	3-501			4	31. Garbage/refuse/outside dispos	aí	5-501,502				2	
6 PHF Cooked & cooled	3-501	5.8		4	32. Outeropenings		6-202				1	
7 Cross contamination	3-301, 302, 304			4	33. Pesticides/RodenticideApplica	tion	6-202, 501, 7-2	06			I	
8 Spailed foods	3-101, 701	288		2	34. Floors/Walls/Ceilings		6-201, 501			17	2	
9. Damaged Foods	6-404			2	35. Lighting		6-202,6-303				T	
10. PHF Thawing	3-501			2	36. Ventilation		4-202, 204, 6-2	02,304			1	
11. Food Protection/Storage	3-303, 305, 306, 6-40			2	37. Dressing Rooms		6-305				1	
12. Food Handling	3-301, 304			2	Other				-	•		
13.Food temperature measuring device	Food temperature measuring device 4-204, 203, 302			1	38. Toxic Materials		7-201,102		100		4	
ersonal Hygienic Practices					39. ConsumerAdvisory		3-603				2	
14. Employee Health	2-201	New York		4	40. HSPRaquimments		3-801				2	
15. Employee Hygiene	2-401, 403			4	41. Conformance with HACCP Pla	na .	8-201, 202, 203	-			T	
16. Employee Clothing	2-304, 2-402			1	42. Premises		6-501	~~~	_	-	1	
quipment/Utensils					43 Living Areas		6-202		_	-	1	
17. Sanitation Methods	4-702, 703	6000		4	44. Linen	~	4-801,802,803	\neg	一	_	Ť	
18 Equipment/utensils cleaned & sanitized	4-601, 602, 702			4	45. Pets		6-501	-	-		i	
19. Food contact surfaces	4-202, 501, 701			2	Fats, Oil, and Grease C	ontrol	Yes	N	n	N	/4	
20. Non-Food contact surfaces	4-101, 601			2	46. GreaseInterceptor Inspection	January .	1	1. 7	<u> </u>		**	
21. Sponges/wiping cloths	4-101, 901			T	47. Grease Interceptor Maintenano	-l ne		-	\dashv	-	-	
22. Manual/Mechanical ware washing facilities	4-301, 501				48. Grease Interceptor Signage	THE PERSON NAMED AND ADDRESS OF THE PERSON NAMED AND ADDRESS O	-	+	-		_	
23.Equipment/utensil storage	3-304, 4-903			1	49. Rendering Documentation		10/		-1	-		
24. Single service articles/Reuse	3-304, 4-502, 904			T	50. AllergenAwareness Complian	to kunnouici		1000	1000		_	
Item No.					Part Color Company	ice preserves		- LEER				
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Costing 11/2	shoot stro] -/ !	1	Si Car	stains	- K	Jun J	\\				
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Solding 11/2	shoot stro	1	1	as as	stairs	54W) - K	Juy J	\				
N = Non-Critical C = Critical	Shoot- Strown No wh	1 -/	U,	of an	Pts. (See Reverse Side)	Reinspec	tion Date:					
	Shoot-	? ? !	Min	inus 20	Pls. (See Reverse Side)	Reinspec	tion Date:					
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atto		1		us 20		Al	tion Date:	Con	di		_:	

799-1951

# of Seate 2011	FOOD ESTAI	BLIS	HME	NT INSP	ECTION REPO	RT	Page		_ 0	f <u>′</u>	
Establishment:	-/-	1/	1 22/11/	Date:	111		<i>~</i> ,		11		
Address:	UCA	/-,	1/191	21/201		cte per	.50	10	200	S	
1 1681/11/1	Ton:			+ Bustro		100	1%		_		
Telephone:				ration(s):	C Retail	Type of l	Inspection:				
Owner: (hon / Mintropie)	Tramo	G For	od Servi	ce	☐ Mobile	A Routin	e	OR	☐ Reinspection		
Person in charge (PIC): Chorle	10	□ Ter	nporary		☐ Caterer	□ Comple		☐ Investigation			
Inspector: () /// m +	101010		her						O HACCP		_
William 7,10	000					□ New Establishment		AC	CF		
Food Protection Management	T	N	CS	Canita	- Facilities		1		N/	0	-
1. PIC Assigned/Knowledgeable/Duties 2-101, 102 FOOD		10000	4		Sanitary Facilities 25 Sewage		5-402, 403, 40		N	C	S
		Control of the last			ts/Rodents		6-501			_	(1)
2 Food and Water from approved source	3-201, 5-101		14	-	washing facilities/procedure	e e	2-301,5-203, 20	14			4
3. Food Labeling / containers 3-302, 602			1 28. Plumbing			3	5-201, 205	_	-		1
FOOD PROTECTION				29. Toile			6-302, 402, 50	, ,			2
4 PHF Temperatures	3-401, 402, 403	200	4		l-washing methods		5-202,6-301				2
5 Facilities hot & cold holding	3-501		4	_	age/refuse/outside disposal		5-501,502	_			2
6 PHF Cooked & cooled	34501	600	4	32. Outer			6-202		-		ī
7 Cross contamination	3-301, 302, 304	300	4		ides/RodenticideApplication		6-2172, 501, 7-21	16		-	-i
8. Spoiled foods	3-101, 701		2		s/Walls/Ceilings	- W 11W	6-201, 501				2
9. Damaged Foods	6-404		2	35. Light	Ing		6-202,6-303				
10. PHF Thawing	3-501		2	36. Ventil	lation		4-202,204,6-20	2,304			1
11. Food Protection/Storage	3-303, 305, 306, 6-40		2	37. Dress	ing Rooms		6-305				ī
12. Food Handling			2	Other			lean-atomassa.			_	
13. Food temperature measuring device 4-204, 203, 302			1	38. Toxic	Materials		7-201, 102				4
Personal Hygienic Practices		_		39. Const	39. ConsumerAdvisory						2
4. Employee Health 2-201			4 40. HSPR equirem		Requirements	3-80					2
15. Employee Hygiene 2-401, 403			4 41. Conformance with HACCP Plans			8-201,202,203					
6. Employee Clothing 2-304, 2-402			42 Premises		Marie Committee		6-501				
Equipment/Utensils		tiberta a		43. Living			6-202				1
17. Sanitation Methods	4-702, 703		4	****	44. Linen				_		ı
18. Equipment/utensils cleaned & sanitized 19. Food contact surfaces	4-601, 602, 702	100	4	45. Pets			6-501				
7,000,001,101		-	2		il, and Grease Conf	rol	ol Yes		o	N/	A
1011001		-	2		eInterceptorlaspection			1			
22. Manual/Mechanical ware washing facilities			++		e Interceptor Maintenance Lo			_	- 1		
23. Equipment/utensil storage	3-304, 4-903	\rightarrow	+		e Interceptor Signage			-	_		_
24. Single service articles/Reuse	3-304, 4-502, 904	-	++1	49. Resulering Documentation				-	_		
Item No.	3-304, 4-302, 304		إلىار	50. Allen	enAwareness Compliance	\$90.009(G)	1	100			
Ab wobhi	W M	nş	pes	how.							
N = Non-Critical C = Critical Number of Critical Violations These items require IMMEDIATE atte	S = Score	N.	inus 20	Pts. (See	Reverse Side)	Reinspecti	11/16	/		=	